



La Puerta Alta Malbec

LA RIOJA (ARGENTINA)

From the La Rioja province in the greater Cuyo Region in the northwestern area of Argentina. The vineyards are located in the Famatina Valley, near the town of Chilecito, 3,280 feet above sea level. The climate is semi-arid with large temperature swings between day and night. The soil is deep sandy-clay of alluvial origin. Drip irrigation from underground wells is used during bud break (Sept.-Oct.) & after the harvest.

Grapes: Malbec

Viticulture: Hand harvested from the best selected fruit from drip irrigated vines which are hand pruned and canopy managed for optimum flavor ripeness.

Viniculture: Vinified in separate tanks then blended with reserva wines aged in French and American oak barrels for 3 months.

Appearance: Dark ruby red in color

Nose: Blackberry, currants with notes of herbs .

Palate: Ripe black cherries with hints of spice and velvety tannins.



La Rioja Wine Region of Argentina

Climate: Since La Rioja is at a very high elevation (up to 4,600 feet above sea level) it has vast drops in temperature during the night. This allows the grapes to retain their freshness & flavor. The region receives about 5 inches of rain a year; has hot summers and very short winters.

La Rioja is best known for producing the aromatic white wine Torrontés, but has been producing other varietals in recent years such as Malbec, Cabernet Sauvignon, Chardonnay, and Syrah.

The high elevation of the vineyards here allows the grapes to retain a higher sugar content and low acidity. The grapes planted here usually retain more pronounced fruit flavors because of the extreme temperature difference between night and day.