



La Puerta Alta
Malbec | Bonarda Blend
LA RIOJA (ARGENTINA)

Established in 1994, Valle la Puerta is in 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. La Puerta was created in 2002.

Website: <http://www.valledelapuerta.com/>

Grapes: Malbec & Bonarda

Viticulture: Hand harvested.

Viniculture: 3 months in French oak.

Appearance: Dark purple with ruby red hints

Nose: Summer plums and dark cherries plucked from the tree.

Palate: Macerated black cherries layered with cacao nibs, plum, blackberry & black raspberries coated with earth, tannins, sweet vanilla spice.



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.

Bonarda, originally a native varietal of Italy/Savoie (France), is also known as Douce Noire or Charbonneau. It was the second most planted grape after **Malbec** in Argentina with the Italian migration in the late 1800's.