

# Manos Negras, Artesano Malbec, Paraje Altamira, Mendoza, Argentina, 2019

## Producer Profile

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist, having worked as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high-altitude vineyard planting and conducted groundbreaking research on Mendoza Malbec clones.

With Manos Negras he combines his love of minerality, and altitude with a magical touch in the winery to produce some of the region's most terroir-driven wines. Not only altitude, but also latitude play a part in the wines from Manos Negras. With plantings of Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southernmost region of Neuquen in Patagonia, and old vine Malbec in the prized Altamira appellation in the Uco Valley, capturing the spirit of Manos Negras through a myriad of soils and ultimate wine expressions.

## Viticulture

Sourced from the Altamira district of the San Carlos county, located in the southern Uco Valley at an elevation of approximately 1200 meters. Altamira has Mendoza's most unique soil profile, with a patchwork of sandy, silty and stony soils all present in the same vineyard. The stony soils contain a high content of surface stones – round rocks that are literally painted white with calcium carbonate.

## Winemaking

Artesano Malbec is made with fruit cultivated in high altitude vineyards and the foot of the majestic Andes. At these extreme elevations, Malbec produces a rich bold wine, full of New World power and concentration. The addition of a dash of Cabernet Franc, Cabernet Sauvignon and Petit Verdot, increases the intense floral aromas and refined Old World elegance, as well as some structure and earthy notes to the final wine

## Tasting Note

The inclusion of a small percentage of Cabernet Franc, Cabernet Sauvignon and Petit Verdot intensifies the floral layer of the Malbec creating natural elegance that reminds us of an old world wine.

## Food Matching

Incredibly versatile, try this with mature cheddar, beef, venison as well as spice flavours such as fennel and cumin.

## Awards

**James Suckling 92 Points**



Product code: 3792

### Technical Details

#### Varieties:

Malbec 85%  
Cabernet Sauvignon 7%  
Others 8%



**ABV:** 14%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 15 Months

**Type:** French 225 Litres

**% wine oaked:** 100

**% new oak:** 20

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