

LA PUERTA ALTA



LA RIOJA - ARGENTINA



LA PUERTA ALTA MALBEC

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	13,5% by vol.
Acidity:	5,13 g/l
Residual Sugar:	2,55 g/l
PH:	3,7
Dry Extract:	36,92 g/l

Production

Only the best fruit goes into La Puerta Alta our estate grown and bottled wines. The grapes are hand-picked from drip irrigated vines which are hand pruned and canopy-managed for optimum flavor ripeness.

Once the wines are produced the best reds are carefully selected for the Alta range and kept in separate tanks until both primary and secondary fermentation is complete. Then they are blended with our Reserva wines aged in French and American oak barrels for 3 months.

Wine Description

Dark ruby red in color, this wine shows ripe fruit characteristics of plum, blackberry and mulberry with hints of mocha and vanillin oak. The palate is silky smooth with juicy berry fruit balanced with soft and rounded tannins for an elegant long finish.



ALTA BONARDA

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	13,5% by vol.
Acidity:	5,10 g/l
Residual Sugar:	3,25 g/l
PH:	3,7
Dry Extract:	35,42 g/l

Production

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Once the wines are produced the best reds are carefully selected for the Alta range and kept in separate tanks until both primary and secondary fermentation is complete. Then they are blended with our Reserva wines aged in French and American oak barrels for 3 months.

Wine Description

The wine is a rich deep red in color, whilst the nose shows vibrant plum with flower nuances. There is an abundance of juicy fruit on the palate with perfectly integrated oak and fine tannins with each element impeccably balanced.



ALTA BLEND – MALBEC / BONARDA

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage:	50% Malbec – 50% Bonarda
Alcohol:	13,5% by vol.
Acidity:	5,23 g/l
Residual Sugar:	3,15 g/l
PH:	3,7
Dry Extract:	36,02 g/l

Production

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Once the wines are produced the best reds are carefully selected for the Alta range and kept in separate tanks until both primary and secondary fermentation is complete. Then they are blended with our Reserva wines aged in French and American oak barrels for 3 months.

Wine Description

This wine has an intense black-red color with purple hues and aromas of ripe plums. A velvety sensation and subtle character in the palate lead to a great lingering finish. Complexity of aromas and taste define the typical features of this varietal.



ALTA TORRONTES

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	13,0% by vol.
Acidity:	6,13 g/l
Residual Sugar:	3,35 g/l
PH:	3,30
Dry Extract:	23,12 g/l

Production

Cold settling: After pressing the fruit the resulting juice is cooled and pumped to a holding tank for cold settling. The chilled juice is then held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on clean juice.

Fermentation: The juice is seeded with a cultured yeast and slowly fermented under temperature controlled conditions in stainless steel vats for up to 5 months in contact with its lees.

Wine Description

Strikingly aromatic! Bright green-gold color showing vibrant floral aromas of jasmine and honeysuckle, and crisp citrus notes on the palate.

Its great balance makes this elegant wine an incredible match when paired with spicy foods, particularly those from South-East Asia.
