

# TUPUN

## Malbec Reserva



### GRAPE

Malbec

### APPELLATION OF ORIGIN

Gualtallary, Tupungato, Mendoza, Argentina

### ALCOHOL BY VOLUME

14%

### WINEMAKER

Ariel Angelini

### PROTECTION

Anti-hail fabric

### DESCRIPTION

Tupun Reserva Single Vineyard Malbec is deep with bright red-violet colors. This Malbec has a fine and elegant nose, a perfect mix of black fruits, lavender and spices, enriched by the virtues of the oak. Sweet palate, with tannins that deliver a unique structure, resulting in a long and exciting finish.

### TERROIR

The name Tupun is after the Tupungato Volcano, the second highest volcano in the America's at 21,555 ft of altitude. Tupungato's base is about 30 miles away from Bodega del Tupun's vineyards. The word Tupungato means "starwatcher" in the Huarpe language since the Mountain is so high.

All grapes are hand-picked in 10kg baskets (22lbs).

### VINIFICATION

Harvest is done at night to avoid fermentation before the grapes reach the winery and for better control. Grapes are de-stemmed and hand sorted before fermentation. Grapes come from Tupun's high altitude estate vineyard (Estate grown, and Single Vineyard located in Gualtallary).

### AGING

Aging of the wine is done for 14 months in second and third use of French oak barrels and concrete tanks and then at least another 8 months in the bottle before release.

### CLIMATE

High altitude vineyard over 4900 feet above sea level provides great variation in temperature between day and night, resulting in longer growing seasons. Since the vineyard gets to rest at night with the cool temperature, it produces riper grapes and later harvests, which makes intense and full-bodied wines.

### GRAPE SELECTION

Grapes come from selected vines in their property that produces low yields of 3500 kg per acre. The Tupungato Valley, located inside Mendoza is now considered the top appellation in Argentina to grow Malbec grapes because of its altitude, climate and soil.

### PAIRING

Complements grilled red meats, pasta and full-flavored fish.

### SERVING

Use decanter if available. Serve at 60°-64°F.