



UNITED CELLARS

ARGENTINA



ATAMISQUE

Atamisque Malbec 2015

"Power and elegance from altitude vineyards"

Production

Atamisque Malbec comes from an 92-year-old vineyard located in the La Consulta area, one of the best Malbec-growing regions in the world. The vineyard stands at 3,600 feet high, enjoying a privileged sun exposure and cool temperatures that allow the grapes to have a perfect ripening. The grapes are hand picked and selected in a sorting table. The winery is designed based on gravity-flow winemaking techniques. Temperature controlled fermentation is done in small stainless-steel tanks. Finally, the wine is aged in new French oak barrels (Taransud & Demptos) for 14 months before bottling

Tasting Notes

Aromas of violets, mature blackberries, figs and dried black fruits, with a subtle hint of coffee and tobacco. Intense and fullbodied, with lush blackberries, plum flavors and dark minerals. Great fruit acidity, gripping tannic structure and superb balance

Accolades

- 92 – Atamisque Malbec 2015 – James Suckling
- 91 – Atamisque Malbec 2015 – Wine Advocate
- 92 – Atamisque Malbec 2015 – Tim Atkin
- 90 – Atamisque Malbec 2014 – Wine Advocate
- 91 – Atamisque Malbec 2013 – James Suckling
- 90 – Atamisque Malbec 2013 – Tim Atkin
- 92 – Atamisque Malbec 2012 – James Suckling
- 90 – Atamisque Malbec 2012 – Wine Advocate

Appellation

DO Uco Valley

Location

La Consulta - Mendoza

Winery Size

140 HA

Winemaker

Philippe Caraguel

Varieties

100% Malbec

Aging

14 months new french oak

Age of Vines

92 Years

Elevation

1100 m

Soil

Stony Roof, Slate

Max Yield

4.000 Kgs/ha

Alcohol Content

14.5 %

Production

12.000 Bottles

Farming

Sustainable