



2014 Malbec

Grown in the prestigious and rugged Altamira district of the Uco Valley, our 42-year-old Malbec vines are ungrafted, with roots that penetrate deep into the valley's well-drained alluvial clay, limestone and gravel soils. The vineyard is situated at the extreme southern end of the Uco Valley, perched at 3675 ft. (1050m), it is a cool, high elevation site. Sheltered in the rainshadow of the Andes Mountains, vines receive little in the way of annual precipitation. Because of this, our vineyard team is able to irrigate with a high degree of precision, using an ancient system of canals fed by meltwater from Andean glaciers. High altitude also contributes to huge swings between day and nighttime temperatures. This pronounced diurnal shift promotes later harvests and longer hang times, allowing the grapes to ripen fully while retaining a high level of natural acidity. Seed wines are supple and velvety, yet endowed with the concentration and firm tannin structure to age well.

Vintage Notes

Crop yields were average in 2014, with optimal fruit set and even ripening, though it is important to note that temperatures were cooler than normal, particularly in late summer leading into early autumn. Lower than average temperatures yielded berries with a low pH and alcohol along with vibrant acidity, more nuanced flavors and fine, velvety tannins.

Winemaker's Tasting Notes

The 2014 vintage is a study elegance and power. Opaque in the glass, with brilliant violet reflexes at the rim and rich, enveloping aromas of blackberries, blueberries, dark chocolate, spice, and tobacco. In the mouth, it's voluptuous and intense, with fine, firm tannins that glide across the palate. Juicy blueberries and plums are nicely balanced by a moderate level acidity at the core, and the finish is clean and slightly mineral, with great persistence.

-Giuseppe Franceschini, Winemaker

KEY DATA

Varietal Composition: 100% single-vineyard Malbec

Appellation: Altamira District, Uco Valley

Harvest Dates: May 2014

Élevage: Aged 16 months in new French Oak, in Mendoza's oldest wine cave.

Alcohol: 14.4%

pH: 3.7

TA: 4.87

Bottling Date: December 2015

Release Date: April 2016

Cases Produced: 59

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