



EVERY BOTTLE



TELLS A STORY

ALLAMAND "H" CUVÉE



TECHNICAL INFORMATION

Country	Argentina
Region	Mendoza
Sub-Region	Valle de Uco
Producer	Bodegas Luminis
Vintage	2013
Composition	90% CABERNET SAUVIGNON, 10% MALBEC

WINEMAKER NOTES

The objective of Allamand H is to show the absolutely best wine that Cristian Allamand is capable of making using all the vineyards that he manages on a daily basis here in Mendoza, Argentina. Allamand H will be made only on those vintages that Cristian considers to be excellent or outstanding and it will change, in its composition and style, to better reflect the unique characteristics of each particular vintage. Because of this, Allamand H could be a blend of varietals, a 100% single varietal, or not even be produced on a certain vintage if Cristian deems it not appropriate for his best wine. After endless tasting sessions, Cristian decided to bottle his Allamand H 2013 as a blend of 90% Cabernet Sauvignon and 10% Malbec.

TASTING NOTES

A ripe and modern red with spicy oak aromas, a smoky hint and classical notes of cedar wood and cigar ash over a core of dark berries. Macerated cherry and roasted plum flavors dominate this savory style, featuring plenty of beefy overtones. The palate has savory flavors, fine powdery tannins and a classical structure. Mocha and dark chocolate accents appear on the broad finish.

VINEYARD

The Malbec that is part of this wine comes from the vineyard that Cristian's father in law, Federico "Fico" Villafañe, owns in Altamira, district of La Consulta, in the department of San Carlos (part of Valle de Uco). The 10 hectares are fully planted to a Malbec that Cristian selected, propagated, and personally planted in 1997. Nowadays, the micro zone of Altamira is, by far, one of the most sought after places to get grapes of Malbec of high complexity and unique characteristics in Mendoza. The Cabernet Sauvignon comes from the vineyard that Juan Pablo Calandria owns in the district of El Peral, in the department of Tupungato (also part of Valle de Uco). This Cabernet Sauvignon is planted on an east facing steep slope which helps avoid the sometimes damaging afternoon sun, allowing the plants to arrive to full maturation at a very slow



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but consistent pace. The uniqueness of this place generally translates into a Cabernet Sauvignon that shows great natural acidity, with good minerality and a lactic sensation in the mouth that enhances its complexity.

VINIFICATION

100% of Allamand H 2013 went through first year French oak barrels and rested in its bottle for 24 months before its release to the market (January 2017.) Total production for Allamand H 2013 was 3,300 bottles.

