



EVERY BOTTLE



TELLS A STORY

## ALLAMAND MALBEC



### TECHNICAL INFORMATION

<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Sub-Region</b>	Valle de Uco
<b>Producer</b>	Bodegas Luminis
<b>Vintage</b>	2014
<b>Composition</b>	100% MALBEC

#### WINEMAKER NOTES

Our main objective with this line of wines is to show the distinctive characteristics that our own grapes grown in the Valle de Uco region are capable of expressing. The Allamand Valle de Uco Malbec from Luminis is the heart of this line of wines.

#### TASTING NOTES

Starting at 3,000 feet above sea level and located at the feet of the Andes range, the Valle de Uco region is today's place for long lasting and complex malbecs in Argentina: generally showing wines with higher natural acidity, deep bright purple colors, and floral aromas in the nose. These characteristics, very typical of wines made with 100% fruit from Valle de Uco, translate into wines that are more complex, interesting, and easy to drink. We, at Luminis, continuously work in capturing these differentiators and offer them through our Valle de Uco line of wines.



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#### VINEYARD

Allamand Valle de Uco Malbec 2014 is a 100% malbec that is made with fruit that comes from the three vineyards that Cristian works in Valle de Uco: 40% comes from the 15-year-old vineyard planted in the district of Las Pintadas, department of Tunuyán. 50% comes from the 11-year-old “Juan Pablo Calandria” vineyard planted in the district of El Peral, department of Tupungato. 10% comes from the 18-year-old vineyard that Fico Villafaña owns in Altamira, district of La Consulta, part of the department of San Carlos

#### VINIFICATION

Total production of this wine was 4,800 cases with only 10% of the wine going through second through fourth year French oak barrels for 12 months.

#### VITICULTURE

For our vineyards, the 2014 vintage was slightly warmer than the average. While this could have resulted in more powerful wines, Cristian ended up producing wines with less alcohol, brighter red fruit, even deeper floral aromas, and higher natural acidity. Aggressive pruning, green harvest, proper irrigation, and keeping all the leaves to protect the clusters from the blazing sun, were the main activities that allowed Cristian to secure this kind of malbec, which continues to be a unique expression of our flagship variety grown in Valle de Uco.

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