

1.850 MSNM (6,069 ft)

Foothills



Ancestral Terraces

Biodiversity



60% ROCK  
(Schist)  
35% SAND  
5% LIME

Natural irrigation by gravity  
\* (snowmelt water)

Sustainable Agriculture



Malbec 4600 plants



Chardonnay 2000 plants

# ALTO LOS CUISES



Nestled between steep slopes and high mountain cliffs, the “Altos los Cuisés” vines are clung to soils with history, rocks, sand and our special care.

Its singularity can be understood through the wine that reflects the terraces, the unique microclimate of the mountain stream and a sustainable cultivation management of gobelet system, used to protect and enhance the delicacy of our grapes.

Due to the extreme slope of the land, the vines are planted in an ancestral system of terraces in order to favor a natural irrigation by gravity avoiding soil erosion. The conduction is a high-density gobelet system (1m x 1m) which provides a particular care and allows an entrance of a diffuse light above the grapes, which generate fine and delicate skins, with soft and refined tannins.

Immersed in an intimate environment of diverse vegetation, among palm trees, fig trees, white carob trees and a beautiful jacaranda tree, the grapes that we obtain from this vineyard have a character of wild herbs that are reflected in a unique wine, like the place where it comes from.



BODEGA  
**EL PORVENIR**  
DE CAFAYATE

OASIS EN LA QUEBRADA  
BLOCK ÚNICO  
VIÑEDOS EN TERRAZAS



**VINEYARD:** Alto los Cuises is situated in a ravine of the Sierra de Quilmes with steep slopes therefore the vineyards are planted in terraces growing and driven in a high density “gobelet” system between rocks. It is an unique and extreme vineyard that produces grapes with a different and unrepeatable expression.

**LOCATION:** Cafayate, Salta, 1.850 MSNM (6,069 ft)

**VARIETY:** Malbec 100% **VINTAGE:** 2020

**ELABORATION DATA:** Manual harvest, bunch of grapes selection and subsequent berry selection. Fermentation in concrete eggs with whole bunches between 5 and 10 % depending of the year. We only use native yeasts. Without pump-overs, the hat is only wet 2 or 3 times manually. It is discovered with traces of sugar, pressing of bunches and pomace and all the liquid is gathered in the barrel to finish the alcoholic and malolactic fermentation. Aging on lees during several months without addition of sulfites until the end of winter.

**AGEING POTENTIAL:** 12 years | **VICERON:** Daniel Guillén. | **WINEMAKER:** Francisco Puga.

**ALCOHOL :** 13,5° | **PH:** 3,63 | **ACIDITY:** 5,85 g/l | **RESIDUAL SUGAR:** 2.48 g/l

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