

ALTAMIRA NAVIGATO FAMILY SELECTION
GRAND RESERVE 2008

WINEMAKER Silvio Alberto

APELLATION Uco Valley, La Consulta and Tupungato. Mendoza

VARIETALS 40% Merlot, 30% Cabernet Sauvignon and 30%

Malbec VINTAGE 2008 YIELD PER HECTARE 5,000 kg/ha

HARVEST Manual. First and second half of April

BOTTLES PRODUCED 10,800 FILTRATION Without filtration

WOOD AGING 24 months in French oak barriques, 100% first use

ALCOHOL 14.2% by vol ACIDITY 5.80 g/L tartaric Acid

PH 3.70 SO² TOTAL 67 mg/L SO² LBRE 33 mg/L

RESIDUAL SUGAR 2.00 g/L

AGE OF VINEYARD La Consulta 61 years old for the Malbec and

Merlot; Tupungato Vineyard 17 years old for the Cabernet

Sauvignon

VINES PER HECTARE AND YEAR PLANTED 4,200 plants per

hectare Malbec 1947, 4,200 plants per hectare the Merlot 1947

and 1962, and 3,628 plants per hectare Cabernet Sauvignon is

1991

SOILS AND ELEVATION 3,500 feet predominantly clay

WINEMAKER'S TASTING NOTES This is a wine with a great

intensity in color, with very attractive violet nuances. Thanks to its

great complexity and oak aging, the nose possesses great aromatic

concentration ranging from sweet red fruit, floral scents brought

by the Malbec from La Consulta, spicy aromas such as black

pepper intermingled with hints of red pepper, to the vanilla and

chocolate whiffs provided by the oak. The characteristics of each of

the varieties blended can be found in this great exponent. Entering

the mouth, the taste is sweet and fresh. The tannins are round and

ripe, and the wine has great structure. The body is large and the

characteristics of each of the varieties compliment by giving the

wine complexity of flavors, which include red fruits, chocolate,

vanilla and tobacco. The finish is long, elegant and soft.

