

# SuperUco Coluvio de Altamira 2014

This 100% hand harvested Malbec is from a single vineyard in the Altamira sub-region of the Uco Valley. The nose is bright with notes of red currant, tobacco, and violets. The palate is light with soft fruit notes of red cherries that leads to a long finish with hints of chocolate.



Vintage: 2014  
Varietal: 100% Malbec  
Case Production 12 pack: 300  
Alcohol Content: 14.80%  
Region / Location: Altamira  
Vineyard: Finca Beth, 2.5 acres  
Planted: Planted in 2005  
Altitude: 3,600 feet  
Farming Practices: Organic  
Soil Type: Coluvial, chalk, sand  
Trellis System: Espaldero  
Yield: 300  
Stem Inclusion: 100% Whole Cluster  
Yeast: Native  
Winemaker: Michelini Brothers  
Élevage: 3000 liter Amphora for 30 days  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation: Amphora 3000L 15 days fermentation and then 15 day Maceration  
UPC Code: 853586006030



Superuco began as an inspiration to focus on the pure soul and terroir of the Uco Valley. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, planted and built their biodynamic winery in the Los Chacayes subregion of the Uco Valley in Argentina in 2012. They produce wines under the Calcáreo and SuperUco labels. The dodecahedron shaped winery consists of egg-shaped concrete amphoras, foudres, and concrete eggs. The two hectare farm is planted in concentric circles so that the vines have 360 degrees of exposure to the sun. The different varieties are planted from the center outward, as its vegetative cycle dictates. This boutique, biodynamic winery produces very limited production of top quality, terroir driven wines.