

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



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. SuperUco was originally inspired with the intent to showcase three unique calcareous soil types from some of the most highly regarded subregions of the Uco Valley. They produce wines under the Calcáreo and SuperUco labels. The dodecahedron shaped winery consists of egg-shaped concrete amphoras, foudres, barrels, 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 bottlings of top quality, terroir driven wines.