# ATAMISQUE

## Assemblage 2015



Winery Bodega Atamisque

**Grape Variety** 50% Malbec, 25% Cabernet Sauvignon,

15% Petit Verdot, 10% Merlot

Vintage 2015

Vineyard Region La Consulta, Mendoza at 3,600 ft. 87-

year-old Malbec vines.

Wine Maker Philippe Caraguel

#### **Accolades**

93 pts Tim Atkins - Vintage 2014

92 pts James Suckling - Vintage 2014

94 pts Patricio Tapia - Vintage 2012

93 pts James Suckling - Vintage 2012

94 pts Tim Atkins - Vintage 2011

94 pts Patricio Tapia - Vintage 2011

**92** pts Robert Parker's Wine Advocate – Vintage 2010

**90** pts Robert Parker's Wine Advocate – Vintage 2009

### **Tasting Notes**

Complex notes of red fruits, black pepper, dry tobacco and hints of dark minerals perfectly integrated with black currants and red fruit jam. Full-bodied, elegant and well-balanced. Strawberries and fruits of the forest with coffee and hazelnut notes. Silky tannins and a long superb finish. Vibrant acidity and sharp mineral notes. Pair with red meats, Slow roasted Pork shoulder, stews and pastas.

#### **Elaboration Process**

The vineyards stand at 3,600 feet high, enjoying a privileged sun exposure and cool temperatures that allow the grapes to have a perfect ripening. The grapes are hand picked and selected in two sorting tables. Gravity flow winemaking. Temperature controlled fermentation in stainless steel tanks. The wine is aged in new French oak barrels (Taransud & Demptons) for 14 months before bottling.

