



Atamisque winery was founded in 2002 with 70 hectares of some of Tupungato's best vineyards in the heart of the Uco Valley. A unique characteristic of Atamisque is its stony roof, made out of slate that provides perfect insulation. The design of the winery was based on gravity flow to avoid the use of pumps and minimize wine stress. Today Atamisque has a total of 700 hectares, including the winery and vineyards, Rincon Atamisque restaurant, Atamisque trout farm, a par-3 golf course, luxurious mountain lodges and a tourism welcome house. Atamisque is the name of an aboriginal tree that grows naturally in the winery's surroundings.

ATAMISQUE

Assemblage (Malbec, Cabernet Sauvignon, Merlot, Petit Verdot)
Cabernet Sauvignon - Malbec - Petit Verdot - Chardonnay

This is Atamisque's top line of wines. Extremely low-yields and up to 90-year-old vines. Hand harvest and double selection at the winery's sorting tables. The Chardonnay is fermented and aged in oak for 10 months. The reds are fermented in stainless steel tanks and aged in new oak barrels for 14 months. Atamisque only uses Demtpts and Taransaud barrels, crafting superb wines with incredible elegance, complexity and balance.



CATALPA

Assemblage (Cabernet Franc, Merlot, Cabernet Sauvignon, Malbec)
Cabernet Sauvignon - Malbec - Pinot Noir - Chardonnay

Estate grown with some of the best grapes from Atamisque's vineyards. Outstanding character for each varietal, great aromatic complexity and vibrant acidity. About 40% of the wine is aged in second-use French oak barrels for 12 months (10 months for Chardonnay), providing excellent integration and balance between fruit and oak aromas.



SERBAL

Assemblage (Cabernet Franc, Malbec, Merlot)
Malbec - Pinot Noir - Malbec Rose
Chardonnay - Viognier - Sauvignon Blanc

Atamisque's line of young and refreshing wines. Serbal whites are fermented and aged in stainless steel tanks, resulting in clean and pure expressions of each grape without any interaction with oak. For the reds, only 20% of the wine is aged in oak barrels. Top quality grapes provide for an impressive level of tannic structure and aromatic complexity.

