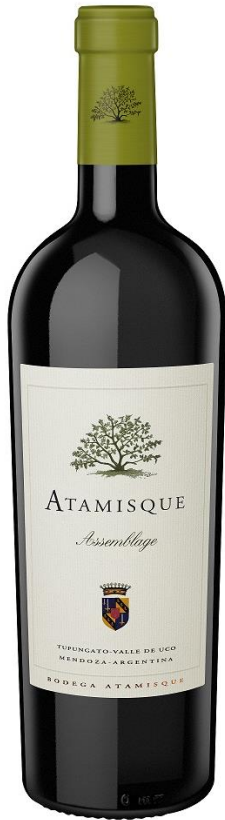


ATAMISQUE

Assemblage 2017



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| Winery | Bodega Atamisque |
| Grape Variety | 50% Malbec, 25% Cabernet Sauvignon, 15% Petit Verdot, 10% Merlot |
| Vintage | 2017 |
| Vineyard Region | La Consulta, Mendoza at 3,600 ft. 87-year-old Malbec vines. |
| Wine Maker | Philippe Caraguel |

Accolades

- 92 pts** Tim Atkin – Vintage 2017
- 92 pts** Robert Parker's Wine Advocate – Vintage 2016
- 92 pts** Robert Parker's Wine Advocate – Vintage 2015
- 93 pts** Tim Atkins – Vintage 2014
- 92 pts** James Suckling – Vintage 2014
- 93 pts** James Suckling – Vintage 2012
- 94 pts** Tim Atkins – Vintage 2011
- 92 pts** Robert Parker's Wine Advocate – Vintage 2010

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.