

# ATAMISQUE

## Assemblage 2018



**Bodega Atamisque:** Founded in 2002 by John and Chantal Du Monceau, located in Tupungato, at the foothills of the Andes Mountains. Atamisque's name comes from an aboriginal bush that grows naturally in the region. The wines are produced from the winery's own 70 hectares of vineyards, which provides the highest standard of quality from the vine to the bottle. Respect for the environment and long-term sustainability were the foundation in the construction of Atamisque, such as designing the winery to be based on gravity flow winemaking to avoid the use of pumps and minimize wine stress and utilizing the local slate in the area as tiling for the roof of the buildings providing perfect insulation and temperature control year-round.

**Tasting notes:** Ripe-blueberry, black-cherry, cocoa and licorice aromas. It's medium-to full-bodied with silky, round tannins. Deliciously smooth and fruity

**Appellation:** San Jose, Tupungato, Uco Valley, Mendoza, Argentina

**Grapes:** 50% Malbec, 25% Cabernet Sauvignon, 25% Merlot

**Soil:** Alluvial soil with a rock foundation and top layers of sand.

**Elevation:** 3,600 ft- 4,300 feet (1350 m.)

**Vineyard practice:** Sustainable farming, Double Guyot, drip irrigation.

**Vine Age:** Over 20 years **Yield:** 800 kg x hectare (713 Lbs x Acre)

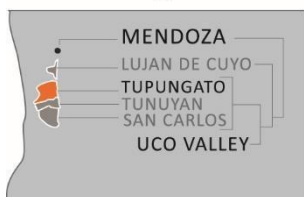
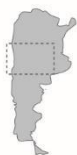
**Harvest Dates:** April. Hand harvest in small 18kg bins

**Winemaking notes:** Gravity flow winemaking. 6 days at 7°C in temperature-controlled steel tanks at 25/28°C. 10 days post-fermentation maceration. 18 months in 100% New French oak barrels.

**Alc:** 14.5% **UPC:** 8 12402 01111 5



ARGENTINA



**Tupungato Region:** This privileged wine region is regarded by most experts as the best region in the world to produce Malbec wines. Dry summers, harsh winters and a wide temperature range between day and night allow the vines to produce low yields of outstanding quality.

### Other Wines Available:

ATAMISQUE Chardonnay

ATAMISQUE Malbec

ATAMISQUE Cabernet Sauvignon

