

LUPA

Paraje Altamira

COSECHA ESPECIAL



LUPA Cosecha Especial: Los Mittelupa Malbec 2022

"Cosecha Especial" is a unique series of limited, one-off editions. "Mittelupa" is the third wine in this series, crafted from grapes grown in Paraje Altamira.

"Mittelupa" possesses unique characteristics. It is crafted using barrels from a highly traditional cooperage in South Tyrol and consists of 95% Malbec and 5% Cabernet Franc. Wine has a very distinct character, and we chose this name to honor our friends at this cooperage, recognizing their exceptional work and the contribution they have made to our wines.

Regarding the 2022 vintage, we were pleasantly surprised by how the wines—matured in barrels from this specific cooperage—evolved, so we decided to vinify them separately. The result is a wine with an excellent balance of freshness and mouthfeel.

Varietal: 95% Malbec, 5% Cabernet Franc.

Origin: Selección de parcelas de Paraje Altamira, Valle de Uco, Mendoza, Argentina.

Altitude: 1,150 meters above sea level.

Soil: Shallow, sandy loam of alluvial origin with an abundance of calcareous rocks.

Vineyard: Massal selection of Malbec and Cabernet Franc from Paraje Altamira.

Yield: 3,100 kg per hectare. Hand-harvested in 15 kg crates.

Fermentation: Spontaneous, using indigenous yeasts in concrete vats for 14 days at temperatures between 23°C and 29°C. Throughout the alcoholic fermentation process, the cap is gently pressed down by hand. Includes 7% whole clusters; 100% malolactic fermentation.

Aging: 22 months in 500-liter French oak barrels.

Alcohol: 14.5%

Total acidity: 5.8; Residual sugar: 2.0 g/L pH: 3.76

Bottles produced: 1,100