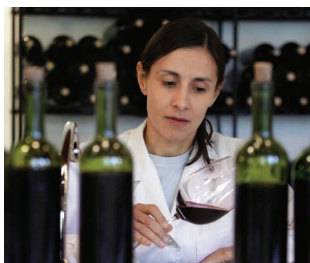
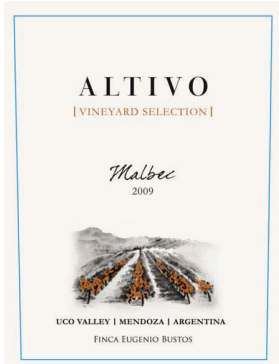


ALTIVO

Eugenio Bustos

www.worldwinehq.com/estates/altivo/



Winemaker Andrea Ferrayra



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Argentina

MENDOZA
Uco Valley

OVERVIEW

Altivo is an exciting new project from an estate with heritage dating back to the 1890's. The vineyard is planted on land purchased by the pioneering Eugenio Bustos. The 400 hectares under vine are about 1.5 hours drive south of the bustling regional city of Mendoza. It seems the perfect place to plant vines. With the Andes ever present to the west, an abundance of pure mountain run-off when required, the vines are nurtured in essentially organic vineyards by long sunny days and cool nights. Given the pristine environment there is little need for more than a few organic sprays per year. The greatest threat is hail. The oldest blocks are protected by netting to minimize damage. The Altivo wines have a very distinctive character. They are bold in flavor, lush in texture and have great structure and length. The Altivo "Vineyard Selection" wines are sourced from the younger blocks on the estate, with the "Barrel Selection" wines sourced from the mature blocks.

Varieties:

White: Chardonnay, Torrontés, Viognier

Red: Bonarda, Malbec, Pinot Noir, Syrah

Total Acreage: about 1,000 acres

Total Production: 25,000 cases

VINEYARD/CELLAR PRACTICES

- Practicing organic viticulture.
- Semi arid (4-8 inches of annual rainfall). Warm dry days. Cool nights.
- Elevation: 1,000M/3,280 ft. Alluvial soil. Sandy texture. Slightly alkaline.

WINES

Torrontés Vineyard Selection

A beautiful Torrontes crafted from non-contiguous an 80 year old vineyard in Cafayate in the province of Salta north of the Uco Valley. Steely mineral characters provide the structure. Lush fruit flavors coat the palate. With zero oak, the wine exhibits great freshness and wonderful depth of flavor.

Malbec Vineyard Selection

Dark in color and lush, rich yet wonderfully fresh and vibrant on the palate. A delicious wine that drinks well now, but given its very "organic" origins has at least 8-10 years ahead of it before it reaches its optimal drinking time. 100% malolactic fermentation 50% of wine aged in "3rd use" French and American oak (50% each) for 6 months.

Malbec Barrel Selection

Wildly aromatic with boysenberry notes and hints fresh basil. On the palate the wine has delicious fruit definition, rich and lush yet fresh and beautifully balanced. A wine with real personality and poise. 70% French and 30% American oak aging for 12 months (50% new). Do not miss out on this one!

"Secret" Malbec Special order only

"The 2007 Altivo Secret Malbec...displays an enticing nose of balsam wood, Asian spices, incense, lavender, plum, and black cherry. Plush on the palate with tons of fruit and intense flavors, this is a crowd-pleasing effort that will drink nicely for another 4-6 years. 91 Pts." —**The Wine Advocate**

Sparkling Malbec Rosé Arriving soon

Made using the classic *Methodo Champenoise*, this is made from the "free run juice" of a Malbec pressing. Generous aromatics dominated by bright red fruit. Dosage with Cognac adds the noble dimension from Burgundy.

INFORMATION ON THE UCO VALLEY

The most talked about region at the moment, with land prices and gossip that suggest people think it is the most likely contender to become Argentina's 'Napa Valley'. Unusually, named after an ancient Native American chief as there is no River Uco, vineyards climb to more than a mile high.