

Bodega Calle Alberti 154 Malbec

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Lujan de Cuyo

CEPAGE: 100% Malbec

WINEMAKING: Hand harvested, sustainably farmed grapes. Carefully sorted by hand, cluster by cluster. Gravity flow winemaking. Unfined and unfiltered. Low SO2 use, <35 ppm.

AGING: 30% aged 12 months in French oak. 70% in concrete tanks.

ANNUAL PRODUCTION: 12,000 cases

THE STORY

At the crossroads of four corners and four historic wineries, Luigi Bosca, Baldini, and Lagarde, Bodega Calle is located on their southwest corner. A small-lot, gravity-flow, red wine making studio located in the prized viticultural area of Luján de Cuyo, our winery was opened in 2001 in the restored Claudio Erice winery, originally built in 1925.

PHILOSOPHY: Our mission is to produce high quality wines in a sustainable way, applying the highest standards, contributing to the development of the wine industry and prestige of Mendoza, Argentina. This is achieved via the preservation of the environment and culture of the region, with concern and commitment for workers' welfare, grape growers and the surrounding community.

THE ADJECTIVES

AROMAS / FLAVORS: Aromas of roasted nuts, latte, and dried berries.

MOUThFEEL: Medium body

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Sustainable In Practice

PAIRINGS: Excellent balance and flavor for a wide range of foods.

