

FINCA
La Escuela



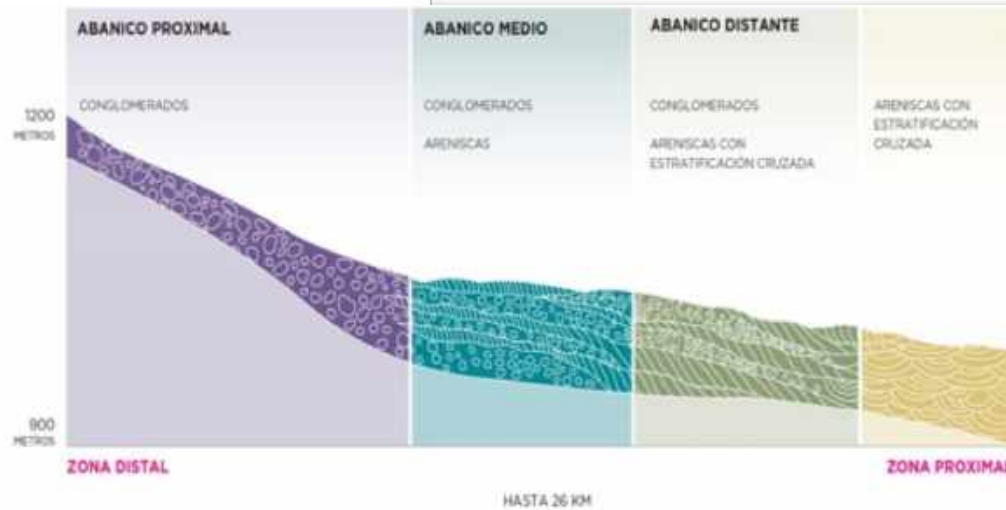
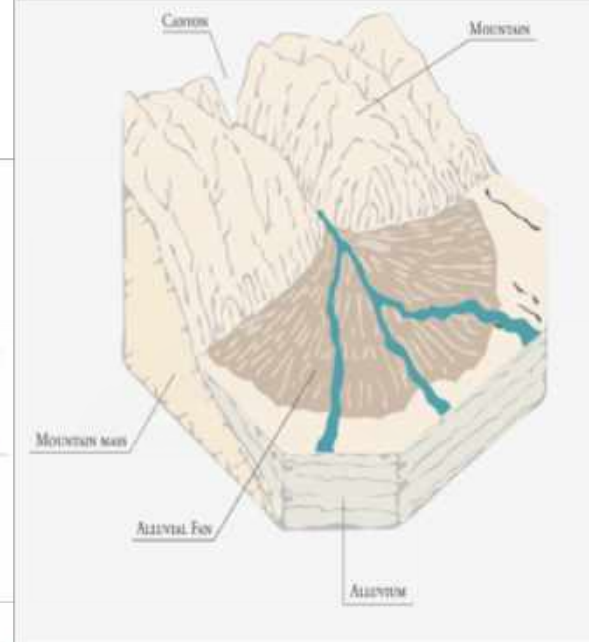
PARAJE ALTAMIRA GI SOILS



2009 The need to separate it from La Consulta by soil type.

The **alluvial cone** of the Tunuyán River was the physical factor for the delimitation.

Paraje Altamira GI was approved in 2013, then expanded in 2016



PARAJE ALTAMIRA GI SOILS



SAN CARLOS > LA CONSULTA

PARAJE ALTAMIRA

LANDSCAPE MORPHOLOGY

Alluvial cone of the River Tunuyán

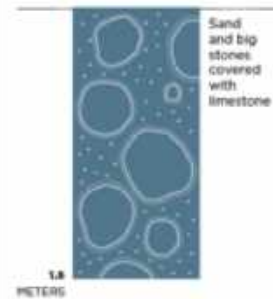
SOIL TYPE

Alluvial and heterogeneous: sandy with big stones (up to 2m) to sandy with smaller rounded stones, rich in limestone deposits; variable depth.

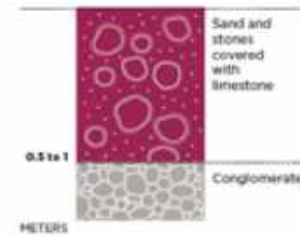
VARIETIES

Malbec
Cabernet Franc
Cabernet Sauvignon
Chardonnay

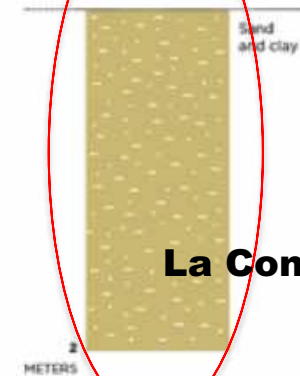
ALLUVIAL SOIL



ALLUVIAL SOIL

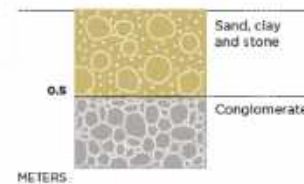


ALLUVIAL SOIL

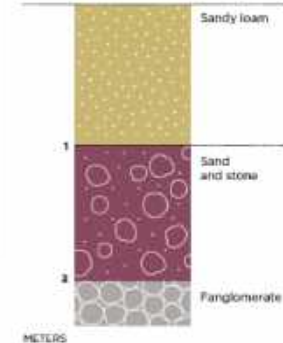


La Consulta

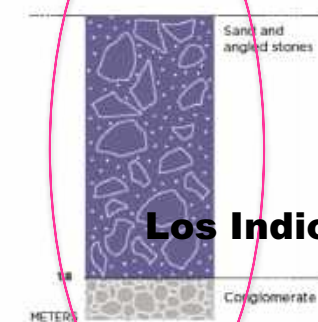
ALLUVIAL SOIL



ALLUVIAL SOIL



COLLUVIAL



Los Indios

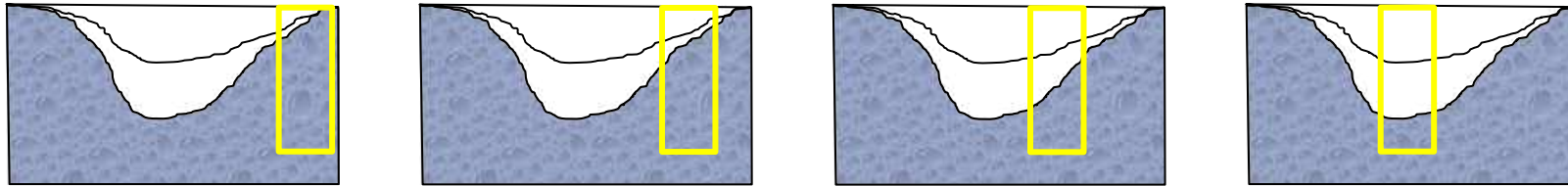


Soils
**PARAJE
ALTAMIRA GI**

PARAJE ALTAMIRA GI SOILS

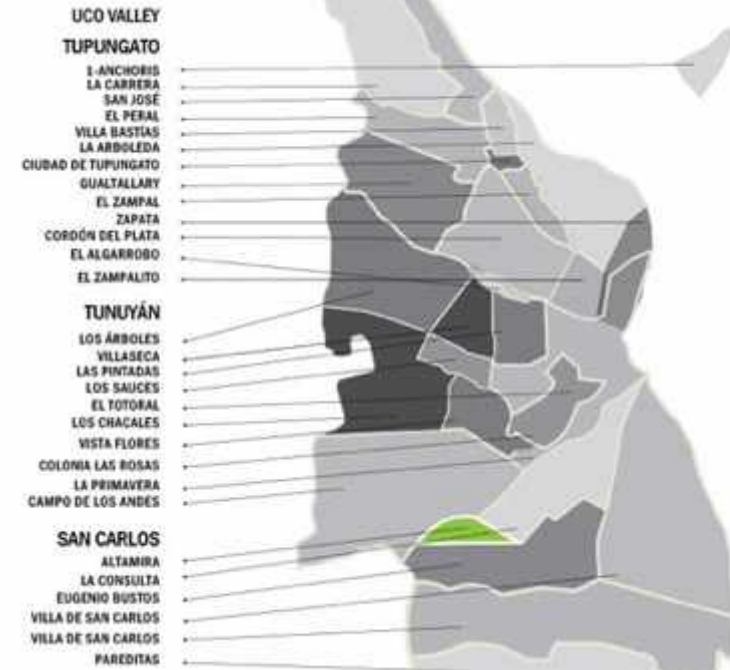
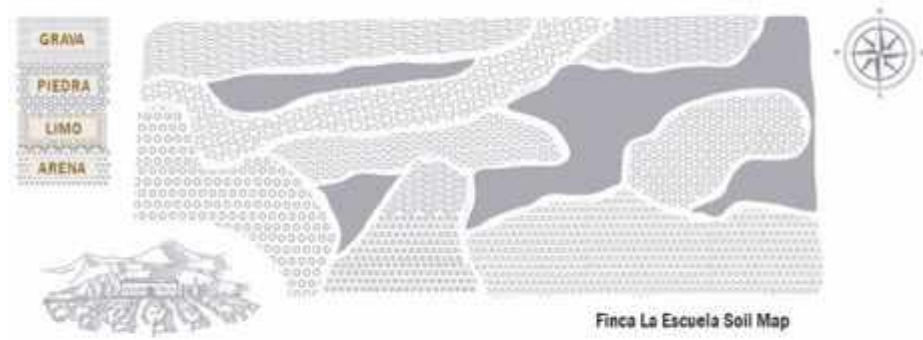


Paleo soils cause clogging and influence the vines



Finca La Escuela

Finca La Escuela is located in Paraje Altamira at an altitude of 4,000' elevation. The vineyard gets its name from a 100 year old rural school house which still functions on the property, acting as an anchor to surrounding rural community. This vineyard has a very unique soil profile, with 4 distinct soil types in the small 7.5 hectare plot: limo (silt), piedra (stone), grava (gravel) and arena (sand.) Each soil profile lends its own aromas, flavours and textures to the Malbec fruit grown there, adding complexity to the final wines.



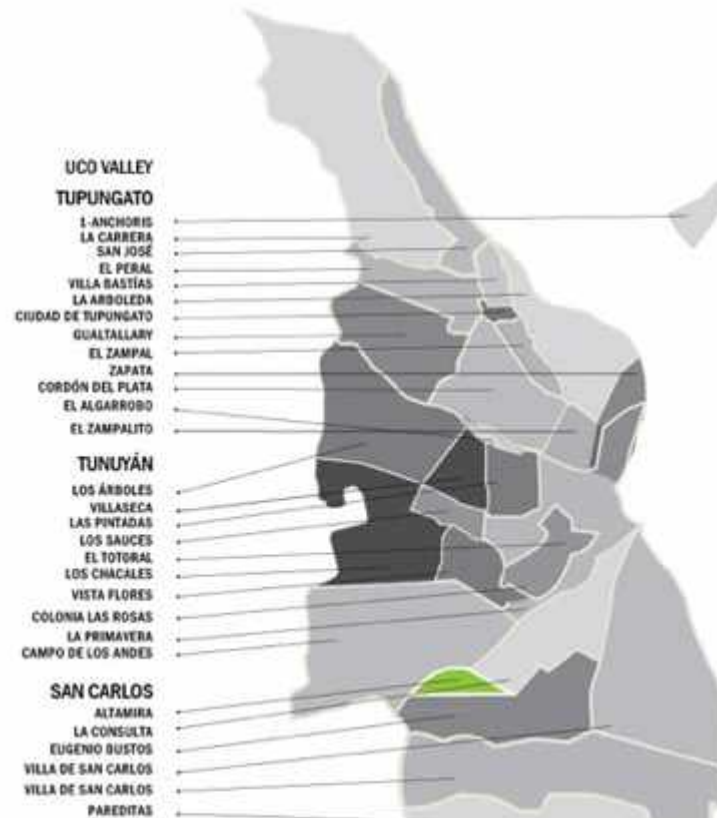
Uco Valley,
Paraje Altamira

Finca La Escuela | *Paraje Altamira*



Finca La Escuela is located in Paraje Altamira, a premiere region for Malbec. It is named for the 100 year old rural school (Escuela) located on the property. The vineyard has a patchwork of unique soil structures: sandy in some areas, gravel in others, stony patches of calcareous rocks, and spots with light sandy, silt. Each soil profile imparts its own array of aromas, flavors and textures to the Malbec fruit grown there, increasing the complexity available from this single vineyard site.

The grapes for this wine are harvested over a 3 week period, with 10 different harvest dates. Each harvest date is a mixture of different soil profiles, seeking to increase the complexity of the final wine.

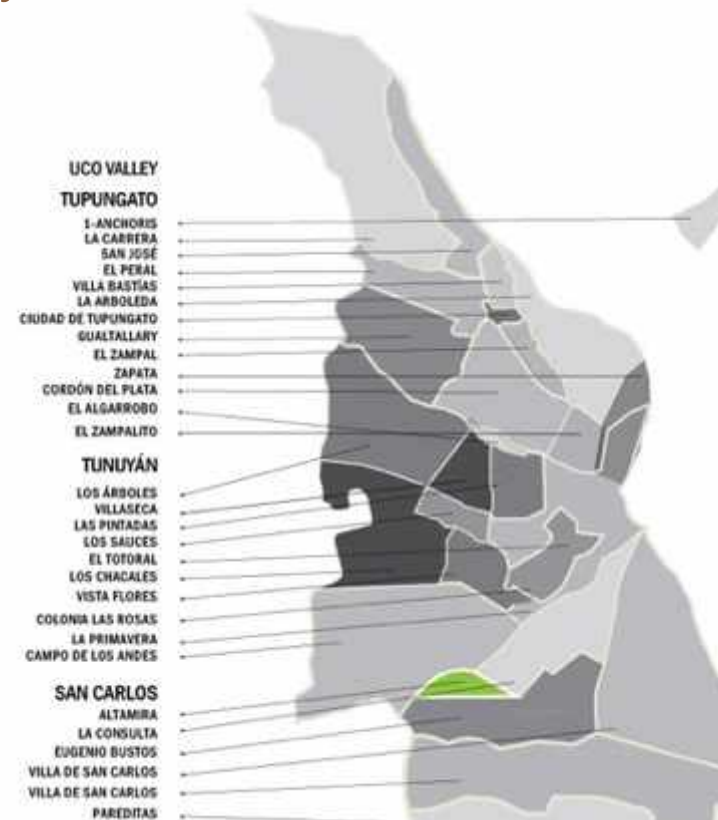


Uco Valley,
Paraje Altamira

Finca La Escuela | *El Limo, Paraje Altamira*



In order to showcase the unique profile of each soil, we have created a line of single soil wines. Each harvest, vinified and aged the exact same way, highlighting how a difference of soil can create a completely different wine. Limo means silt in Spanish and refers to the patch of silty soil on the northern edge of the vineyard. Lightly textured and cool, these soils produce Malbec with bright red fruit flavors and fresh acidity.

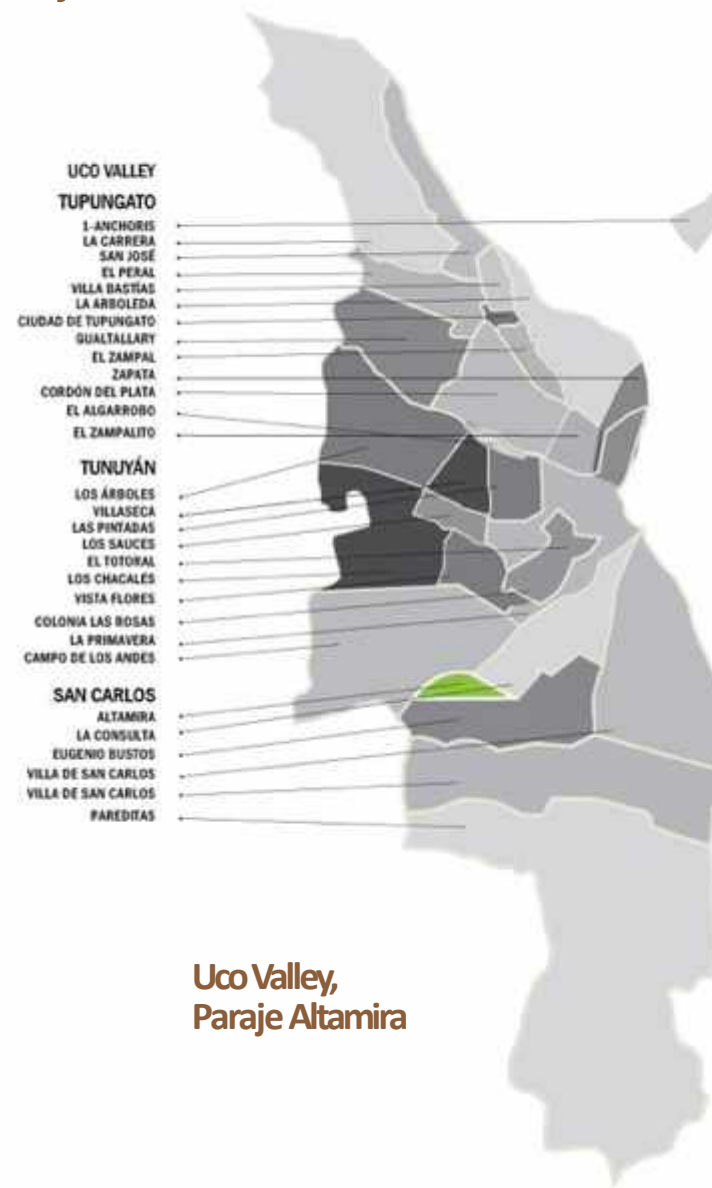


Uco Valley,
Paraje Altamira

Finca La Escuela | *La Piedra, Paraje Altamira*



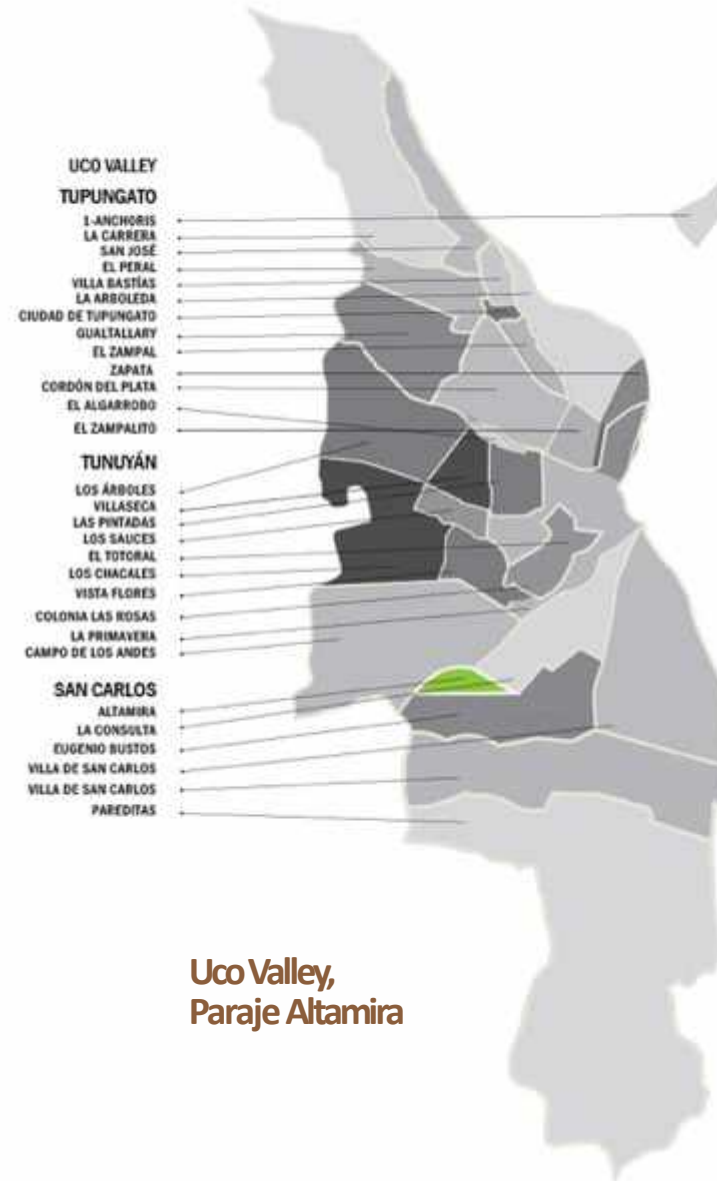
In order to showcase the unique profile of each soil, we have created a line of single soil wines. Each harvest, vinified and aged the exact same way, highlighting how a difference of soil can create a completely different wine. La Piedra means rock in Spanish and refers to the patch of rocky, limestone driven soil in the middle of the vineyard. These white stone soils produce Malbec with black fruit flavors and salty minerality.



Finca La Escuela | *La Grava, Paraje Altamira*



In order to showcase the unique profile of each soil, we have created a line of single soil wines. Each harvest, vinified and aged the exact same way, highlighting how a difference of soil can create a completely different wine. Grava means gravel in Spanish and refers to the patch of gravel soil in the middle of the vineyard. With small stones and pebbles on the surface, and with a slightly warmer temperature, these soils produce Malbec fruit with red fruit marmalade flavors and structured tanins.



Finca La Escuela | *La Arena, Paraje Altamira*



In order to showcase the unique profile of each soil, we have created a line of single soil wines. Each harvest, vinified and aged the exact same way, highlighting how a difference of soil can create a completely different wine. La Arena means sand in Spanish and refers to the patch of sandy soil on the southern edge of the vineyard. These soils produce Malbec with deep, dark stone fruit flavors and big soft mouthfeel.



- UCO VALLEY**
- TUPUNGATO**
- 1 ANCHORIS
- LA CARRERA
- SAN JOSÉ
- EL PERAL
- VILLA BASTÍAS
- LA ARBOLEDA
- CIUDAD DE TUPUNGATO
- GUALTALLARY
- EL ZAMPAL
- ZAPATA
- CORDÓN DEL PLATA
- EL ALGARROBO
- EL ZAMPALITO
- TUNUYÁN**
- LOS ÁRBOLES
- VILLASECA
- LAS PINTADAS
- LOS SAUCES
- EL TOTORAL
- LOS CHACALES
- VISTA FLORES
- COLONIA LAS ROSAS
- LA PRIMAVERA
- CAMPO DE LOS ANDES
- SAN CARLOS**
- ALTAMIRA
- LA CONSULTA
- EDGENIO BUSTOS
- VILLA DE SAN CARLOS
- VILLA DE SAN CARLOS
- PAREDITAS

Uco Valley,
Paraje Altamira