

This wine has been specially selected for World Wine Headquarters portfolio of wines from around the world.



It exhibits the qualities and distinctiveness that warrants its recognition as one of the world's finest wines.

ALTIVO

UCO VALLEY • MENDOZA • ARGENTINA

Altivo is an exciting new project from an Estate with heritage dating back to the 1890's.

Wines with bold flavors, lush texture and great structure.

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 "melt water" when required, the vines are nurtured by long sunny days, and cool nights. The vineyard is essentially organic. 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. Bold flavors. Lush texture. Great structure.

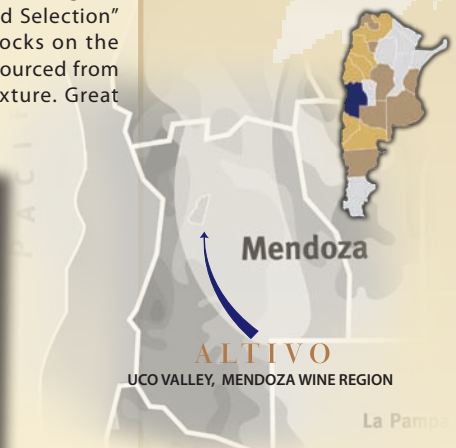
Fast Facts

Location:

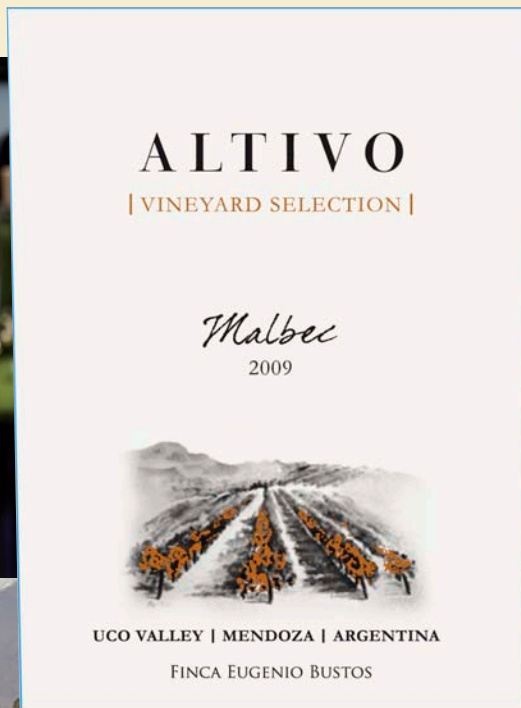
- Township of Eugenio Bustos, Uco Valley, Southwestern Mendoza.
- Latitude 33° 45' S
- Longitude 69° W
- Elevation: 1,000M/3,280ft.

Climate:

- Semi arid. Warm dry days. Cool nights.
- Rainfall 100-200mm/4-8in pa.
- Alluvial soil. Sandy texture. Slightly alkaline.
- Area under Vine: 400 hectares
- Varieties: Chardonnay, Torrontes, Viognier, Pinot Noir, Shiraz, Malbec, Bonarda
- Trellising: Vertical with 2 wires. Hand pruned & hand picked. 3,000 to 7,500 plants per hectare.
- Winemaker: Andrea Ferreyra



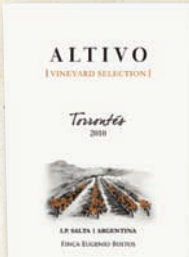
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The Wines (Single Vineyard)



2010 Altivo "Vineyard Selection" Torrontes

The young and talented Winemaker at Altivo Andrea Ferrayra has crafted a beautiful Torrontes from a 80 yr old vineyard in Cafayate in the province of Salta. 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.

Technical Data: pH:3.6 • Acidity: 5.36 g/l • Sugar: 2.5g/l
• Alcohol: 13.0 Vol.



2009 Altivo "Barrel Selection" Chardonnay-Viognier

A very unique wine. 50% Chardonnay and 50% Viognier. Andrea Ferrayra, the young and very talented winemaker, has crafted this blend that defies logic. You will smell and taste both Chardonnay and Viognier characters. They marry beautifully. Bright and lush, yet complex and broad. Change your thinking!!

Technical Data: pH:3.0 • Acidity: 6.08g/l • Sugar: 4.42 g/l
• Alcohol: 13.0 Vol. 30% malolactic fermentation • 30% of wine aged in French oak (60% new) during 3 months
Harvest date: 5-20th March • 10,000 Kg./Ha, 2.5 Kg./Plant
Density of plantation: 3,300 Plants/Ha



2008 Altivo "Barrel Selection" Malbec

A single vineyard wine from the Finca Eugenio Bustos Estate in the Uco Valley in Mendoza. 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. Do not miss out on this one.

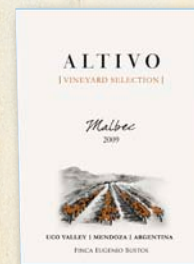
Technical Data: pH: 3.8 • Acidity: 5.00 g/l • Sugar: 2.66 g/l
• Alcohol: 13,5 % Vol. 80% of the wine; 70% French and 30% American oak during 12 months (50% new) Harvest date: 15-30th March



2007 Altivo "Secret" Malbec

Parker 91 pts The 2007 Altivo Secret Malbec is a glass-coating opaque purple color. It displays an enticing nose of balsam wood, Asian spices, incense, lavender, plum, and black cherry. Push 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. *Robert Parker's The Wine Advocate, Issue 192 Dec 2010*

Technical Data: pH:3.8 • Acidity: 5.17 g/l • Sugar: 2.89 g/l
• Alcohol: 14.5 Vol.



2009 Altivo "Vineyard Selection" Malbec

A Single Vineyard wine that has personality. Andrea Ferrayra has crafted this 100% Malbec to a standard that could sell for \$100!! 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 yrs ahead of it before it reaches its optimal drinking time.

Technical Data: pH: 3.7 • Acidity: 4.84 g/l • Sugar: 2.92 g/l
• Alcohol: 13.8 % Vol. 100% malolactic fermentation • 50% of wine aged in 3rd use French/American oak (50% each) 6 months • Date of Harvest: 10-25th March • Standard yield: 11,000 Kg./Ha, 2.2 Kg./Plant Density of plantation: 5,000 Plants/Ha



NV Altivo Sparkling Malbec Rosé

I fell in love with this wine the day I first tried it. Made using the classic Methode Champenoise sparkling Rose 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. Result: Outstanding pink bubbles for any occasion.

Technical Data: pH:3.2 • Acidity: 6.18g/l • Sugar: 7.51 g/l
• Alcohol: 12.1% Vol.