



WINEMAKER

Juanfa Suarez

FARMING

Organic

VARIETALS

Cabernet Sauvignon, Malbec

FEATURES

Bottle, Cork

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Traslapietra

Tinto Paraje Altamira

ARGENTINA, MENDOZA, PARAJE ALTAMIRA



WINERY OVERVIEW

Traslapietra Tinto Paraje Altamira represents a new kind of Argentinian wine. It is the project of five friends who came together to make wine out of a newer GI in the Uco Valley, a Marine Desert at over 1,000 meters altitude high in the Andes mountains with calcareous soil known as Paraje Altamira. The spectacular ecological phenomenon of a “marine desert” is explained by the presence of marine sediments in the soils, spread millions of years ago throughout the valley by the Tunuyán river of oceanic origins. “And so our Marine Desert was created. A natural oxymoron. A contradiction that flooded our soil with white rocks.”

Lead winemaker Juanfa Suarez of [Rocamadre](#) chooses to harvest as early as two weeks before other Independent Producers of Paraje Altamira (PIPA) to achieve “vinos de sed” (wines of thirst) where alcohol is a touch lower, the style is bright and juicy, and the wines are leaner than most (perceived) “typical” Argentinian reds. “Traslapietra is a wine of thirst, able to quench the thirst of a sailor in the desert or a Bedouin at sea.”

Juanfa Suarez’s great grandfather put roots down in Paraje Altamira in 1921 to experiment with winemaking. His son, Juanfa’s grandfather, turned to growing apples and pears on the land to survive economic fluctuations. Today, Juanfa farms 99 acres and vinifies 20% of the grapes for Traslapietra, Rocamadre, Finca Suarez, and other projects, and he sells the rest of the fruit to surrounding wineries.

Juanfa is researching organic certification, in the meantime, all wines of Traslapietra can be included in a low intervention, natural, and organic conversation.

All Traslapietra wines are ideal served slightly chilled.

VINEYARD

A blend of Malbec (predominantly) and Cabernet Sauvignon

TERROIR

Alluvial soils, granitic gravel covered with calcium carbonate

VITICULTURE

Manually harvested by hand. Yield of 6,000 kilos per hectare.

VINIFICATION

Fermented with native yeasts in concrete vats.

Acidity: 5.5 g/l

pH: 3.6

AGING

12 months in concrete vats

