



VALLISTO MALBEC

Valle de Cafayate, Argentina



VALLISTO is the term used to identify the people from our valleys, we chose this name to honor the local culture. Hugh Ryman and Pancho Lavaque, both viticulturists and winemakers started this project in 2010. We continuously explore the Calchaqui Valleys in search of old vines and exceptional vineyards to express through our wines the history and landscapes of this place.

This unique vineyards are located at very high altitudes, between 1900 and 2600 meters above sea level.

This Malbec has a fresh character with silky tannins. Plum and red berries notes with very subtle spices.

Medium bodied structure with juicy mouthfeel.

Vineyard: Rich loamy soils with a deep rocky subsoil, located on the western slope of the Punta Alta mountain, which protects the vines from excessive sun exposure. Standing at more than 1900 meters above sea level, the vineyard benefits from the coolness provided by high



Non certified organic



Hand harvest



Grape varietal:
Malbec



Average age of
vines: 10 years



12 months ageing:
70% concrete tanks
30% french oak



Average yields:
35 HL/HA



Soil: Decomposed
granite and stone
floor



Annual production:
40,000 bottles



Grapes are hand picked in 20kg baskets. Grapes are crushed and destemmed upon arrival at the winery. They are transferred into concrete tanks, where we allow native yeasts to start fermentation after 2-3 days. We control fermentation temperatures around 20 celcius in order to keep fruit character. During early stages of fermentation we pumpover 3 times a day. Then we only move the wine everyday to wet the cap. The wine is pressed just a few days after ending alcoholic fermentation. Natural malolactic fermentation occurs, and the wine is then aged for 12 month in a combination of concrete and French oak barrels.