



Country:	Argentina	Re	egion:		Salta	
Туре:	Red	Va	arietal:		Pinot Noir	
Format:	6 x 750ml					
BC		AB		SK		MB
+426078	+	+107237				
Speculative						

TASTING NOTES

- Colour: Ruby red.
- Aroma: Aromas of red fruit and earth with a hint of orange zest.
- Taste: Fresh and bright with well-integrated tannins and a long finish.
- Food: Pairs beautifully with dishes such as mushroom risotto or duck with raspberry reduction.

AWARDS & ACCOLADES

olomé

ALTURA MAXIMA

PINOT NOIR

2021 ~ 94 Points. "Every bit as fresh and focused as you'd expect from the second highest vineyard in the world, this racy, ethereal Pinot Noir is a medium-bodied delight. Fermented with one-third whole bunches, this has redcurrant and goji berry flavours, savoury tannins and a crunchy, aromatic finish. 2023-27." - Tim Atkin MW, Argentina 2023 Special Report

2021 ~ 93 Points. "Stemmy herbs to the nose with strawberries, baked raspberries, black tea and some grapefruit. Very juicy and medium-bodied on the palate showing lovely texture and some fresh, dusty tannins. Pretty long and layered finish with lots of grapefruit citrus at the end. Drink now." - James Suckling, Mar/2023

 $2021 \sim 92$ Points. "Youthful, displaying beautifully perfumed aromas of ripe red forest fruits, dried leaves, wet earth and sweet spices. Good concentration of fruit, harmonious silky structure and mouthwatering freshness on the persistent finish." - Decanter, Sep/2023

OTHER INFO

At 3111 meters above sea level, the weather conditions are extreme, with late frosts in spring and early ones in autumn, therefore, we plant varieties with short cycle such as Pinot Noir. The extreme altitude at which the vineyard is located means the grapes receive more sun and less UV protection. This in turn produces thicker skinned grapes that deliver a more robust mouthfeel supported by fresh acidity.



For more information, please contact International Cellars Inc. 200-1122 Mainland Street, Vancouver, BC V6B 5L1 604 689 5333 info@international-cellars.com www.international-cellars.com