

ROBERT PARKER &  
CUISINE & VINS  
92 PTS

## Tukma Gran Corte Blend 2011

### ESTATE PRODUCED

Long before the Spaniards arrived, the valleys and canyons of the Tukmanao, now Northwest Argentina, was the land of the indigenous Diaguitas people. The Diaguitas' extremely sophisticated farming techniques were improved by the influence of the conquering Incas, and were later applied to the care of the vines brought by the Spaniards.

Almost 500 years later Tukma, located in the heart of Tukmanao, seeks to embrace the roots of the region with wines of unmistakable identity and unique characteristics.

Tukma's high altitude vineyards are located 5,600 feet above sea level, where there are over 320 days annually of clear skies, and the soil is shallow and stony with little organic matter. Renowned winemaker, Jose Munier, applies his expertise of this unique terroir to deliver wines with intense aromatics and sophisticated expression – still using the techniques introduced by the Diaguitas.

VARIETAL	65% Malbec, 20% Tannat, 15% Cabernet Sauvignon
VINEYARD	Malbec/Cab: Tolombón, Valle Calchaquí, Salta Tannat: Angastaco, Valley Calchaquí, Salta <i>Planted:</i> 1997 <i>Elevation:</i> 5,577 feet (1700 meters) above sea level <i>Soil Composition:</i> Shallow/ Stony with little organic matter
HARVEST	Harvested by hand late March / Early April
YIELD	3.6 tons per acre (9 tons per hectare)
FERMENTATION	Cold pre-fermentation with controlled temperature in stainless steel tanks with selected yeasts followed by post fermentation maceration for 7 days
BARREL AGING	12 months in Oak (70% French and 30% American)
ALCOHOL	14%
PRODUCTION	1,200 cases of 12
TASTING NOTES	Harmonious; intense red color with violet edges. Notes of ripe red fruit and a hint of red pepper. Subtle notes of vanilla with voluminous, intense, ripe tannins leading to a long finish.
PAIRING SUGGESTIONS	Ideal companion with lamb dishes, red meat and barbecue

