



Our story

Winemaker Karim Mussi is permanently searching for unique terroir expressions.

Abras is the first chapter of a long story that began when he fell in love with Cafayate, a high altitude desert in Salta at 1,750 m.a.s.l

In the same way the Incas used the Abras as roads to navigate the Andes mountains, we use this magical location to access the beautiful wine world of the Calchaquí Valley.





Our Vineyards

The vineyards are located in Cafayate, a high altitude desert in Salta at 1,750 m.a.s.l which is reknown for it amazing Torrontés, and also great Malbecs.

We source fruit from vines that are more than 30 years old, planted on alluvial soils at the bottom of the valley.



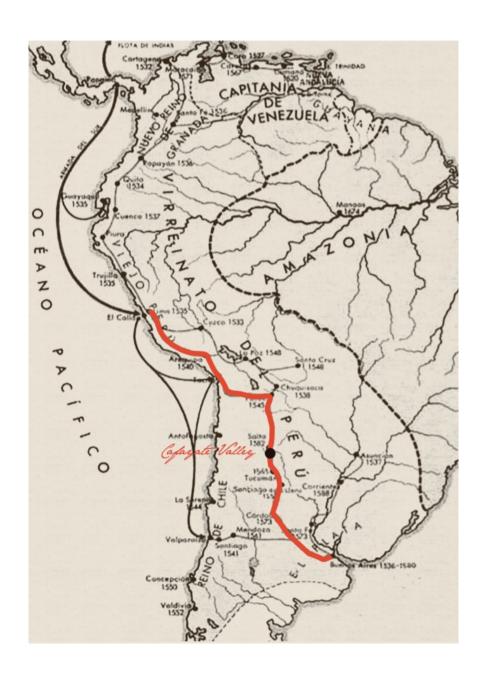




Abras are the natural trails or gates that allowed the local "Calchaquí" natives and later, the Incas to connect their vast empire. For them, Abras were a blessing from the "Pacha Mama" to which they would leave offerings.

Those Abras permitted to create a famous route, that the Spaniard conquerors used to connect Lima, their capital city, with the port of Buenos Aires and also, to transport many natural resources through what they called "Camino Real".

This wine is our "offering" to those who appreciate this royal expression and unique beauty, combining different varietals from this blessed area, to obtain the epitome expression of the Valley.







Country Argentina

Region Cafayate, Salta

Grape varieties100% Torrontés

Technical analysis

Alcohol 13.5% ABV Total Acidity: 6.15

pH: 3.3

Residual Sugar: 5.57g/l



Winemaking

Fermented in stainless steel tanks

Tasting note

This Torrontés is spicy and floral, ripe without excess with a powerful and aromatic palate where the spiciness is very obvious. It has a delicious body and keeps its poise and harmony with good freshness."

Awards

91 points - Descorchados 2021 (2020)

90 points - Wine Advocate (2019)

90 points - Tim Atkin 2020 (2019)

91 points - Descorchados 2020 (2019)





Country

Argentina

Region

Cafayate, Salta

Grape varieties

100% Malbec

Technical analysis

Alcohol 14% ABV Total Acidity: 5.78

pH: 3.7

Residual Sugar: 3.96g/l



Winemaking

Whole berry fermentation in stainless steel tanks.

Oak ageing

50% is aged in French oak for 12 months

Tasting note

This Malbec is bursting with ripe dark-plum and espresso aromas. On the palate there is a very succulent array of fresh dark berries with a smooth and juicy finish."

Awards

91 points - James Suckling 90+ points - Wine Advocate





Country Argentina

Region Cafayate, Salta

Grape varieties

40% Cabernet Sauvignon 30% Tannat 30% Malbec

Technical analysis

Alcohol 15.5% ABV Total Acidity: 5.92

pH: 3.7

Residual Sugar: 5.13q/l



Winemaking

Whole berry fermentation in stainless steel tanks.

Oak ageing

18 months in French oak barrels.

Tasting note

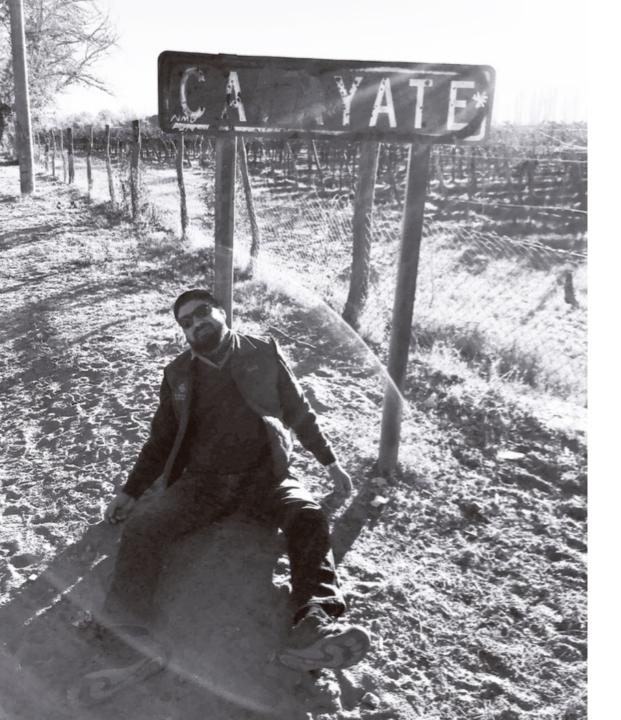
Deep and intense color, respecting the identity of the Cafayate terroir. Complex aromas with a robustness and elegance in the mouth. A long finish with good acidity and firm tannins. Exquisiteness and respect for the terroir make this blend a great companion for regional dishes, different types of meat, both roasted and stews, as well as, cheeses and quinces.

Awards

90 points, Vinous.com (2017)









www.karimmussi.com



CAFAYATE / SALTA