

QARAMY ALTO

VINTAGE	2022
REGION	Tunuyán, Uco Valley, Mendoza, Argentina
GRAPES	90% Malbec, 10% Cabernet Sauvignon
TECHNICAL	Alc. 14.9%
WINEMAKER	Karim Mussi
UPC	77981191 111498

BACKGROUND

Located at the foothills of the magnificent Andes mountain range at over 3,600 feet above sea level, Qaramy Alto is born from just four beautiful hectares planted with selected grapes of Malbec and Cabernet Sauvignon. This classic blend has a traditional, low-intervention production and is then aged for 18 months in French oak barrels, thus obtaining an elegant style with great aging capacity.

WINEMAKING

Fermentation occurs in open top inox tanks and small pools, cold maceration for 5 days, maceration for 22 days in total. 50% aged for 10 months in French oak barrels.

TASTING NOTE

This is a very traditional and expressive Malbec from Uco Valley, with floral aromas and some spicy, smoky and herbal aromas.

AWARDS

94 Points, Descorchados 2025

ABOUT QARAMY

QARAMY means "poetry" in the ancient Quechua language, a native South American language spoken primarily in the Andes. The name symbolizes the winery's expression of loyalty, tradition and commitment to its terroirs and wines. From the beginning, winemaker Karim Mussi wished to transcend by basing his winemaking on three fundamental pillars; innovation, terroir and an awareness and vineyard sustainability. His obsession to find the most pure fruit, seeking for a unique identity through original old vine rootstocks, has led him to achieve a terroir driven concept, blooming in each wine. This results in wines, notable for their balance, elegance and aging capacity as his signature style.

