



## *Alberti 154*

### Tempranillo 2009

Bodega Calle



#### *About the Wine*

Roughly half of Mendoza's population is of Spanish descent, and over the years a number of Tempranillo vines have been planted in the region. This bottling, from an heirloom quality parral style vineyard in Altamira, is packed with lush cherry and raspberry fruit. A long growing season, very cold nights and low yields helped create a wine that is extremely concentrated.

Vintage: 2009

Varietal: Tempranillo

Wine Type: Red Wine

Origin: Argentina

Appellation: Altamira (La Consulta), Mendoza

Elaboration: Fermented in concrete tanks and then aged 6 months in a combination of new and used American oak.

Winemakers: Sergio Montiel and Luis Barraud

#### *Tasting Notes*

Ruby red color. Fresh aromatics of dried cherry and strawberry, with a medium bodied palate reminiscent of raspberries, more cherries, and spicy herbs. Finishes soft, with a touch of vanilla

#### *Prizes and Points*

Due to quantity limitations, this item has not been reviewed.



## *Bodega Calle*

Argentina

Background



Bodega Calle is a small-lot, gravity-flow, red wine making studio, where Alberti 154 and Ca' de Calle Gran Reserva are made. Bodega Calle is located in the prized viticultural area of Luján de Cuyo, Mendoza, Arg. Alberti 154 is the street address for this little, off the beaten path, well-kept secret. Ca' de Calle means House of Calle, named in honor of the winery founder, Ms. Elvira Calle, a famous business woman, owner of the most important paper in Mendoza and a dedicated philanthropist. The winery concentrates on varietal wines and premium red blends that come from where the varietal in question grows best.

All wines are made with the use of gravity and are never pumped to deliver the grapes to the fermentation tank. Resulting wines are notably softer and less bitter than other crushing methods used at other wineries.

Web: [bodegacalle.com](http://bodegacalle.com)