



## *Sua* OCTAVA alta

*The balance of a silky and crystalline voice  
Born of two creators motivated by interlaced passions:  
Marcelo Pelleriti, winemaker and musician  
Pedro Aznar, musician and sommelier.*

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### BLEND

Malbec 80%, Cabernet Franc 20%

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### VINEYARD LOCATION

Tunuyán, Valle de Uco/Uco Valley, Mendoza.

### ALTITUDE

1100 meters above sea level.

### SOIL

Loam soil of alluvial origin - poor and rocky - is ideal for premium wines.

### HARVEST

By hand in small plastic 12kg containers.

### SELECTION

Double selection table and vibrating belt system.

### VINIFICATION

Microvinification system in 225 liter French barrels. Cold maceration at 8° C during 10 to 15 days. Barrel rotation and pigage by hand.

### AGING

18 months in French barrels, 6 months bottle aging.

### TEMPERATURE

Serve between 14-16° C.

### WINEMAKER

Marcelo Pelleriti

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HARVEST  
2013



94  
POINTS

JAMES SUCKLING.COM

93  
POINTS

