

# Malbec - Bodega Atamisque

## Serbal

### Mendoza, Argentina

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The history of the property stretches back to Jesuit settlers who established the Estancia San Jose in the mid 17th Century, essentially an early Uco Valley farming enterprise. A village soon grew here and the original Estancia Atamisque was built. Now owned by a Frenchman, John Du Monceau, and his wife, Chantal, whose grandfather had been a winemaker in Burgundy, the modern winery has quickly become a visual icon of the region for its beautiful slate roof, crafted in the architectural style of the French and Italian Alps.

The business end of the operation is overseen by another Frenchman and seasoned wine professional, Jean-Edouard de Rochebouet. The keywords here are elegance and complexity. The vision is to make wines that absolutely reflect their unique terroir, from estate owned vineyards of some 70 hectares. Where some wineries excel with concentration, Atamisque offers a deft touch and a finesse that we are very tempted to associate with very fine wines from the Old World, specifically France. The French connection comes not only from the owners, you see, but from a winemaking sensibility that nurtures varietal character in balance with its provenance.

#### **Grape Variety:**

Malbec

**Alcohol:** 14%

#### **Tasting Notes:**

With restraint and opulence at once on the nose, this is intriguing and inviting, showing charming wild red fruit scents. The palate is harmonious and very pleasing, tidy rather than plump, with plenty of that same red fruit - wild raspberry and strawberry - and also a splash of plum and damson flavour, finishing fresh and juicy.

#### **Serve with:**

Beef, spicy food, mature and hard cheese.

