



## Altura Máxima Pinot Noir

Country:	Argentina	Region:	Salta
Type:	Red	Varietal:	Pinot Noir
Format:	6 x 750ml		

BC	AB	SK	MB
+426078	+107237		
Speculative			

### TASTING NOTES

Colour:	Ruby red.
Aroma:	Aromas of red fruit and earth with a hint of orange zest.
Taste:	Fresh and bright with well-integrated tannins and a long finish.
Food:	Pairs beautifully with dishes such as mushroom risotto or duck with raspberry reduction.

### AWARDS & ACCOLADES

2022 ~ 93 Points. "Pale salmon hue. A complex, savory pinot noir that shows grilled grapefruit, minerals, mezcal-like herbal notes and stemminess. Quite tense and taut on the palate with the ethereal quality you'd expect from a fine pinot. Tannins are really fine and soft. Like 2021, this is a unique, intellectual expression from the extreme altitude. A little more structure might take it to the next level. Delicious now, but can hold." - James Suckling, Feb/2024

2021 ~ 94 Points. "Every bit as fresh and focused as you'd expect from the second highest vineyard in the world, this racy, ethereal Pinot Noir is a medium-bodied delight. Fermented with one-third whole bunches, this has red currant and goji berry flavours, savoury tannins and a crunchy, aromatic finish. 2023-27." - Tim Atkin MW, Argentina 2023 Special Report

2021 ~ 93 Points. "Stemmy herbs to the nose with strawberries, baked raspberries, black tea and some grapefruit. Very juicy and medium-bodied on the palate showing lovely texture and some fresh, dusty tannins. Pretty long and layered finish with lots of grapefruit citrus at the end. Drink now." - James Suckling, Mar/2023

2021 ~ 92 Points. "Youthful, displaying beautifully perfumed aromas of ripe red forest fruits, dried leaves, wet earth and sweet spices. Good concentration of fruit, harmonious silky structure and mouthwatering freshness on the persistent finish." - Decanter, Sep/2023

### OTHER INFO

At 3111 meters above sea level, the weather conditions are extreme, with late frosts in spring and early ones in autumn, therefore, we plant varieties with short cycle such as Pinot Noir. The extreme altitude at which the vineyard is located means the grapes receive more sun and less UV protection. This in turn produces thicker skinned grapes that deliver a more robust mouthfeel supported by fresh acidity.



For more information, please contact International Cellars Inc.  
200-1122 Mainland Street, Vancouver, BC V6B 5L1  
604 689 5333 [info@international-cellars.com](mailto:info@international-cellars.com)  
[www.international-cellars.com](http://www.international-cellars.com)