



## OCTAVA SUPERIOR

*The expression of a virtue in its most elevated form and highest register that an instrument is capable of*  
*The icon wine of Abremundos, born of two creators motivated by interlaced passions:*  
*Marcelo Pelleriti, winemaker and musician*  
*Pedro Aznar, musician and sommelier.*

### BLEND

Cabernet Franc 75%, Malbec 20%, Syrah 5%

### VINEYARD LOCATION

Tunuyán, Valle de Uco/Uco Valley, Mendoza.

### ALTITUDE

1100 meters above sea level. (3,600 ft)

### 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

22 months in French barrels, 6 months bottle aging.

### TEMPERATURE

Serve between 14-16° C. (57-61°F)

### WINEMAKERS

Marcelo Pelleriti | Pedro Aznar



HARVEST  
2014

94  
POINTS

JAMESSUCKLING.COM

92  
POINTS



HARVEST  
2013

96  
POINTS

JAMESSUCKLING.COM

HARVEST  
2012

97  
POINTS

JAMESSUCKLING.COM

92  
POINTS

