

## Huichaira Cielo Arriba Quebrada de Humahuaca Jujuy Argentina 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020

**GRAPE** Malbec/Blend

**GEOGRAPHY** Not Europe

**COUNTRY** Argentina

**LARGER REGION** Northern Region

### Rationale

When most think of Argentine Malbecs—two points that immediately pop into mind are location—mostly Mendoza in the country's central Cuyo region and pure varietal wines, the signature that put the grape on the map a few decades ago. Few road signs collectively deviated until recently many of the most exciting interpretations are 1) not from Mendoza and 2) not pure monovarietal wines. Welcome to the far north—Salta, Jujuy, and within Salta, Humahuaca.

Northern Jujuy is its mountain deserts have thrilled travelers from all across the world. Just over 60 miles from Jujuy's airport, one finds the Quebrada de Humahuaca, an Andean valley that runs 70 miles at an altitude of 6500 feet above sea level, surrounded by mountains full of browns, reds, violets, greens, pinks, and yellows.

Wines from the rural, inhospitable, high-altitude terrain of Quebrada de Humahuaca require enormous effort, and the results, as one might expect, have a unique personality. Huichaira sits six miles from Tilcara at a height of 8800 feet. One might imagine the wines to be similar in scaffolding to those of Sala, and you would be correct—lean, bright, and often austere if the tannins are not well managed.

Winegrower Alejandro Sejanovich - who owns Manos Negras in Mendoza, among several other wineries - is running Huichaira in partnership with Alejandro Nieva. Huichaira is one of the most recent vineyards developed in the Quebrada and is set on a north-facing slope to protect it from frost. Cielo Arriba is Malbec-dominant field blend.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Opaque

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum *Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe*

**FLORAL** Lavender • Hibiscus • Violet *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Olive (Black) • Rhubarb • Peppers (Red/Yellow) • Fennel / Anise

**HERBAL** Thyme • Garrique / Provence • Chicory • Tea Leaf / Bergamot

**OTHER SPICES** Licorice (Black) • Black Pepper • Licorice (Red) • Green Peppercorn • Paprika / Pimenton

**ORGANIC EARTH** Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Walnut • Almond / Marzipan