



La Linterna Malbec
Finca La Yesca,
Plot #13 Pedernal Valley

HARVEST

2013

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

7.747



TASTING NOTES

So full of life and energy with an intensity and beauty almost beyond belief. This cool climate high-altitude vineyard expresses itself through freshness, bright crunchy fruit and an intensity of roses and violets perfume which draws you in. Strawberry, cherry and dark, juicy blackberry and blueberry fruit balance the classy restraint of pencil shavings and a fine scent of crushed stone-chalky minerality. A hint of marzipan adds to the picture of a highly charismatic wine. While focused and linear in its firmly structured frame, it offers lushness and silky texture with a macadamia nut-like creaminess. The ultimate expression of Pedernal Valley's world class terroir. Drinks perfectly at the time of release yet has evident cellaring potential which will further reveal a multitude of underlying layers.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca La Yesca” is located 1,400 above sea level at the southern tip of the province of San Juan, San Carlos department, Pedernal district. This exceptional micro-terroir lies on the alluvial fan of the river De Las Cortaderas, that goes through the Eastern foothills, at the Las Osamentas section within the Paramillos del Tontal range.

SOILS

Its sandy-loam soils with 3% of clay, 78% of sand and 19% of silt presents several layers. The first layer -with 25% of clast- goes to a depth of 50 cm below the surface. A second layer ranges from a depth of 50 cm to 150 cm, showing the presence of 50% flattened clast, with angular edges, of a limestone type.

VARIETAL

Malbec massal selection

YEAR OF PLANTATION

2009

TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – Own rooted

ROW ORIENTATION

Northwest – Southwest

PLANTATION DENSITY

2 x 1 (5,000 plants/Ha)

PRUNING

VSP Bilateral cordon with spur pruning

IRRIGATION

Drip irrigation

WINEMAKING

VINES SELECTION

Clusters are harvested by hand in 450 kg bins from the best rows in the plot. Once in the cellar, clusters are selected and destemmed.

FERMENTATION

After destemming, fermentation is conducted in 60 hl French oak barrels using a 15% of whole clusters, with the purpose of providing mouthfeel and carbonic maceration features that underline the fruity characteristics of the region. Afterwards, soft pigeage and pumping over are conducted with native yeast from the vineyard on a daily basis, during a period of 4 weeks. After that, pneumatic pressing and decanting works are conducted.

AGEING

18 months in new French oak barrels.

BOTTLING

To preserve intact all the wine features, bottling is performed without stabilizing or filtering.

AGEING POTENTIAL

15 years. Over the years it is possible to find little natural sediments that will not affect the wine features.

SERVING TEMPERATURE

Pour at a temperature ranging from 16°C to 18°C.