



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

HARVEST

2014

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

4,276



TASTING NOTES

The remoteness of the cool climate, high-altitude Pedernal Valley makes this world class terroir unknown to most, but this is a glittering diamond ace up the sleeve of the Argentine Malbec kingdom. The 2014 vintage is as charismatic and refreshing as it is dark and intriguing, combining bright strawberry and blackberry fruit, roses and violets with all its blackness and gritty, graphite power. A spicy core with wild herbs and dusty chalk-powder minerality complete the picture of a class act. While focussed and linear, its firmly structured frame is wrapped in a silky coating, bringing lushness to the long, racy finish.

*October, 2019*

Madeleine Stenwreth,  
*Master of Wine.*

## VINEYARD INFORMATION

### ORIGINS

“Finca La Yesca” is located 1,400 m.a.s.l. / (4,593 f.a.s.l) 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

The sandy-loam soils consist of several layers: 3% of clay, 78% of sand and 19% of silt. The first layer -with 25% of stones- goes to a depth of 50 cm (20”) below the surface. The second layer ranges from a depth of 50 cm to 150 cm (20” and 60”), showing 50% of flattened stones, with angular edges, of a limestone type (known as flint or “pedernal”). The soils have very low water retention capacity.

**Varietal:** Malbec massal selection - Own rooted

**Year of plantation:** 2009

**Training system:** VSP (Vertical Shoot Positioning) bilateral cordon

**Pruning:** Spur pruning

**Row orientation:** Northwest - Southeast  
Plantation density: 2.00 x 1.00 (5,000 plants/ Ha)

**Irrigation:** Drip irrigation



### WINEMAKING

-10% whole clusters fermentation with native yeasts in 6000 L French oak foudre.

- Punching down 3 times a day and pumping over for 4 weeks during fermentation.

- Pneumatic pressing.

- Racking into 300L new French oak barrels and spontaneous malolactic fermentation and ageing for 18 months.  
-Bottled unfiltered.

**Alcohol:** 14%

**pH/Acidity:** 3.61 – 6.05g/l

**Residual Sugar:** 2.60 g/l

### Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.

### SERVING TEMPERATURE

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