



La Linterna Malbec
Finca Los Chañares,
Plot #73 Chañar Punco

HARVEST

2013

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

7.402



TASTING NOTES

Vibrant and powerful in its highly characterful intensity and purity of expression. Brooding blackberry and blueberry fruit, caramelized cherry, warmed raspberry and dried cranberries intermingle with a charismatic inky, meaty blackness. Fragrant violets and roses charmingly contrasts dried spices, liquorice, herbs and a seductive undercurrent of earthy, smoky, mineral graphite. Brightness of acidity and finely structured tannins are nicely balanced by velvety texture and chalky power. A youthful and energetic wine with a strong self-confidence which will benefit from further bottle maturation for optimizing harmony and integration.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca Los Chañares” is located 1,950 above sea level in the southern area of the Calchaqufes valleys, in the town of Santa María, province of Catamarca. This valley, nestled between the Acongüija hills to the east and the Quilmes hills to the west, is located on the slopes of these hills at the highest and middle section of the alluvial fans formed by the Agua del Sapo stream.

SOILS

This terroir, of great enological potential in Argentina, presents rocky soils with a 60% of flattened, sub-angular clast with diameters ranging from 5 to 15 cm. Originated in igneous and sedimentary rocks, these soils present a texture composition formed by 96% of sand and 4% of silt.

VARIETAL

Malbec massal selection

YEAR OF PLANTATION

2000

TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – Own rooted

ROW ORIENTATION

North-South

PLANTATION DENSITY

2.2 x 1.8 (2.475 plants/Ha)

PRUNING

VSP Bilateral cordon with spur pruning

IRRIGATION

Drip irrigation

WINEMAKING

VINES SELECTION

Clusters are hand harvested in 18 kilogram boxes from the best rows of the plot.

FERMENTATION

The winemaking process starts with barreling of the harvested product with the use of 10% of whole clusters. Spontaneous fermentation takes place in the barrel with this vineyard’s typical native yeast. During primary fermentation, soft pumping over and delestage processes are carried out on a daily basis. Towards the end, traditional maceration is conducted. After this, the wine is poured to French oak foudres, thus starting its ageing process.

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. After a certain length of time, it is possible to find little natural sediments that will not affect this wine’s features.

SERVING TEMPERATURE

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