



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

HARVEST

2014

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

4,437



TASTING NOTES

The Finca los Chañares represents the Malbec grown at the highest altitude in the Bemberg Estate Wines portfolio. This wine clearly expresses the cooler growing conditions of the vintage compared to the bolder and more generous dark fruit profile of the 2013. Intensely perfumed with great energy and precision, the power of this exceptional vineyard site first shows through in a contrasting play between bright cherry and fragrant red flower notes with dried spices, wild herbs and a seductive undercurrent of earthy, smoky graphite. With remarkable backbone of chalky-textured tannins and a flinty, mineral blackness, the place expresses itself with great confidence. A stunning wine.

Madeleine Stenwreth,  
*Master of Wine.*

## VINEYARD INFORMATION

### ORIGINS

“Finca Los Chañares” is located at 2,000 m.a.s.l (6,562 f.a.s.l) in the southern area of the Calchaquíes valleys, in the town of Santa María, province of Catamarca. This valley, nestled between the Aconguija 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 has great oenological potential in Argentina. It consists of rocky soils composed by 60% of flattened, sub-angular stones with diameters ranging from 5 to 15 cm. Originated in igneous and sedimentary rocks, these soils consist of 96% of sand and 4% of silt. The soils have very low water retention capacity.

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

**Year of plantation:** 2000

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

**Pruning:** Spur pruning

**Row orientation:** North- South

**Plantation density:** 2.2 x 1.8 (2,475 plants/ Ha)

**Irrigation:** Drip irrigation



### WINEMAKING

- 10% of whole clusters.
- Fermentation with native yeasts in 6000L French oak foudre.
- Punching-down 3 times a day during fermentation for 4 weeks.
- Pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

**Alcohol:** 14.8%

**pH/Acidity:** 3.70 – 5.715g/l

**Residual Sugar:** 2.70 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.