



**BEMBERG**  
ESTATE WINES

# LA LINTERNA

MALBEC

Gualtallary, Valle de Uco  
*Finca El Tomillo, Plot #5 Gualtallary*

#### HARVEST

2018

#### COMPOSITION

100% Malbec

#### BOTTLES PRODUCED

3.477

#### VINEYARD INFORMATION

##### ORIGIN

*Gualtallary*, destined to acquire an international reputation for being the place where the freshest Argentine wines are created. It is also known for producing exceptional Malbecs for the whole world thanks to its ancient soils, rich in calcium carbonate.

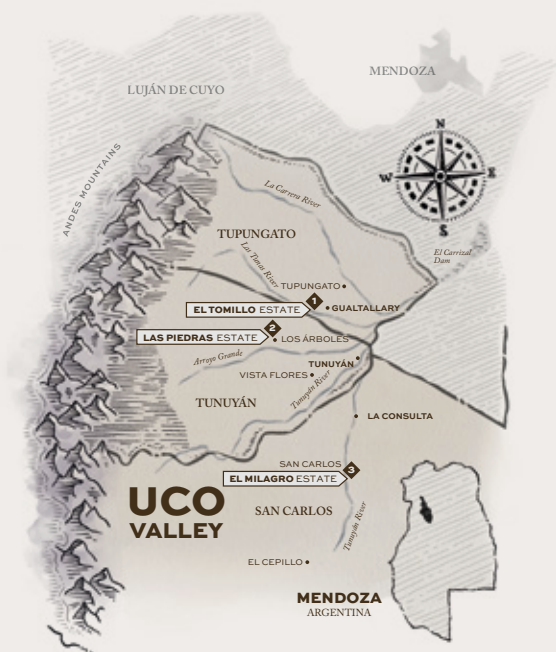
*Finca El Tomillo*, whose name is due to the presence of wild thyme in the vineyard, is located at 1250 m a.s.l., in Gualtallary. This northern area of the *Uco Valley*, *Mendoza*, is located within an alluvial cone formed by the Las Tunas River, 20 km from the mouth of the river in the valley.



#### TASTING NOTES

*Scented with aromas of cooked cherries, currants, blueberries, sandalwood, dried spices, lemon zest, iodine and dried lavender. Intense body, with creamy, silky tannins. It is so fragrant with vivid layers of fruits, spices and dried flowers and earthy notes of mushrooms and bark. Wonderful complexity.*

JAMES SUCKLING



**SOIL**

These plots are characterized by a 3-layer soil: The first layer was formed from aeolian sediments that were deposited in the area due to strong winds, such as the Zonda, from the Andes mountain range. Its depth varies from 20 to 150cm and rests on a second layer of alluvial origin, formed by rounded stones transported by the Las Tunas River. Between these two layers, there is a layer of calcium carbonate that we call "caliche." The soil conformation has very low water retention. pH 8.2.

**Varietal:** Malbec massale selection

**Year of implementation:** 1998

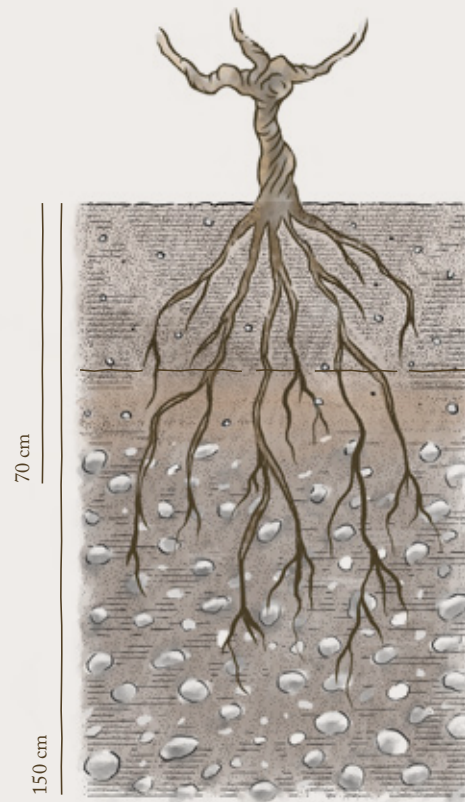
**Vine training system:** Vertical trellis (VSP) – Pie franco.

**Pruning:** Bilateral cord with short pruning.

**Row orientation:** North - South.

**Planting density** 2,5 x 1,5 (2.667 plants/ Ha).

**Irrigation:** Drip system.

**EL TOMILLO**

1250 MASL

1st LAYER *Aeolian sediments*INTERFASE *Caliche*2nd LAYER *Of alluvial origin, composed of rounded stones with a high presence of calcium carbonate***ELABORATION**

- ❖ Spontaneous fermentation with indigenous yeasts in 4500L oak vats, after approximately 3 days of cold maceration.
- ❖ Total maceration of between 20 to 25 days. Ageing of 30% of volume in 3200L and 3500L oak barrels and 70% in 300L 1st and 2nd use 300L oak barrels.
- ❖ Spontaneous fermentation with indigenous yeasts after five days of cold maceration. Malolactic fermentation in 300L barrels, for 1st and 2nd use.
- ❖ Ageing: for 18 months.
- ❖ Bottled unfiltered.

ALCOHOL	15%
PH/ACIDITY	3.50 - 5.10 g/l
SUGAR	2 g/l
CELLARING POTENTIAL	25 Years
SERVING TEMPERATURE	Between 16 and 18°C