

# LA LINTERNA

MALBEC

Valle de Pedernal, Cuyo Finca La Yesca, Plot #13 Valle de Pedernal

HARVEST 2018

COMPOSITION
100% Malbec

BOTTLES PRODUCED 2.874



#### TASTING NOTES

Scented nose with cooked blueberries, blackberries, nuts, cloves. Structured body, with mature and creamy tannins. It is a fleshy wine, with multiple layers and opulence and, in turn, very elegant. Long and delicious

James Suckling

## INFORMATION FROM THE VINEYARD

### ORIGIN

Finca La Yesca is located at 1,400 m.a.s.l. at the southern end of the province of San Juan, Department of San Carlos, Pedernal District. This vineyard is located on the alluvial cone of the Río de las Cortaderas, which furrows the oriental pre-cordillera, Cordón de las Osamentas in the formation of Paramillos del Tontal.



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#### SOIL

The soils of this plot are sandy loam. Two layers with 3% clay, 78% sand and 19% silt have different strata: one 50 cm deep with 25% rocks and a second stratum of 50 cm up to 150 cm, with 50 % flattened clasts of angular edges of limestone. Water retention capacity is very low.

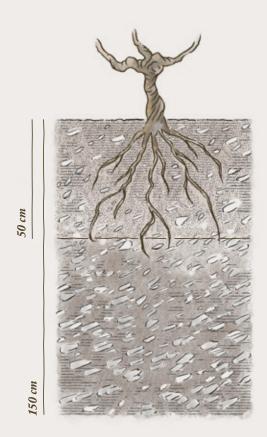
Varietal: Malbec massale selection

Plantation year: 2009

Driving system: vertical trellis (VSP) - Pie Franco.

**Pruning:** Bilateral cord with short pruning. **Orientation of rows:** Northwest - Southeast. **Planting density:** 2 x 1 (5.000 plants/Ha).

Irrigation: Drip system.



# LA YESCA

1st STRATUM

2nd STRATUM

Sandy loam soil with 25% of rocks

Sandy loam soil with 50% of flattened clasts of limestone angular edges (known as flint)

#### ELABORATION

- Partial stalk
- Spontaneous fermentation with indigenous yeasts in concrete vessels, after 5 days of cold maceration.
- ❖ Total maceration time of 20-25 days.
- Ageing of 30% in Foudres and 70% in new barrels.
- \* 100% of the volume performs malolactic fermentation.
- Ageing: For 18 months.
- Bottled without filtering.

ALCOHOL	15%
PH/ACIDITY	3.50 - 5.70 g/l
SUGAR	3 g/l
CELLARING POTENTIAL	25 Years
SERVING TEMPERATURE	Between 16 and 18°C