



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

HARVEST

2017

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

4,596



TASTING NOTES

Black cherries, dark berries, walnuts, peppercorns, cloves and cigar box on the nose.

It's full-bodied, polished and beautifully spiced, with a very fine yet firm frame of tannins. Some delicious mushroom and tobacco notes developing. Flavorful and long.

James Suckling

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 region emerges as a product of an alluvial process from the Quilmes Hills.

Morfologically similar to that one in Pedernal, the soil is composed by a 60% of flattened subangular stones, with a diameter that ranges from 5 to 15 cm. The remaining 40% shows a 96% of sand and a 4% of silt. Again, the composition results in a very low water retention capacity. This vineyard is the highest of all our vineyards.

Varietal: Malbec massal selection - Own rooted

Year of plantation: 2000

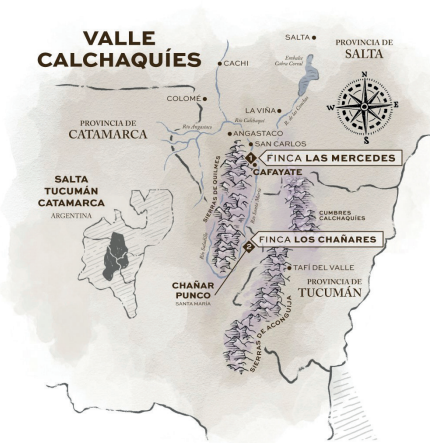
Training system: VSP (Vertical Shoot Positioning)- bilateral cordon

Pruning: Spur pruning

Row orientation: North- South

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

Irrigation: Drip irrigation



WINEMAKING

Spontaneously fermented in 2000L concrete eggs after 5 days of cold soaking. 10% whole bunch. Total maceration time 20-25 days. Ageing: 20 % in oak vats, 70% in 300L new barrels. 100% spontaneous malolactic fermentation.

Ageing period: 18 months.

Alcohol: 14.5%

pH/Acidity: 3.74 - 5.66 g/l

Residual Sugar: 3.67 g/l