



BEMBERG
ESTATE WINES

HARVEST
2.013

VARIETALS
78% MALBEC
15% CABERNET SAUVIGNON
7% CABERNET FRANC

Nº OF BOTTLES
PRODUCED
3.218

Pionero *Finca El Tomillo, Gualtallary*

TASTING NOTES

Savoury elegance with lots of tension and class. Bright ripe cherry, blackberry and damson with notes of dried herbs, pepper, liquorice, inky graphite, cedar and tobacco leaf. Hints of crushed stone and gunflint adds restraint to the seductively pretty violets fragrance. A multi-layered elegantly structured wine with lively acidity, fine grippy tannins and velvety power underlined by inky mineral graphite. Seamless integration of tight grained, flinty, toasty oak. Drinks perfectly at the time of release yet will gain further bottle age complexity if cellared properly. A perfect match with grilled beef and other meats, game bird and venison dishes, ideally served at 18°C.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca El Tomillo” is located 1,210 above sea level in Gualtallary, Mendoza, within an alluvial fan formed by the river Las Tunas, around 24 km from its mouth in the Valley.

SOILS

The soils of this amazing micro-terroir present a first sandy layer reaching to a depth of 60 cm below the surface, which lies on a second layer of rounded clast with significant contents of calcium carbonate.

VARIETAL

Malbec massal selection

YEAR OF PLANTATION

2.004

TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – Kobber 5 BB Rootstock

ROW ORIENTATION

North-South

PLANTATION DENSITY

2.20 x 1.3 (3,461 plants/ Ha)

PRUNING

VSP Bilateral cordon with spur pruning

IRRIGATION

Drip irrigation

WINEMAKING

VINES SELECTION

Double selection of clusters and medium-sized grapes with great concentration from the best rows within the vineyard plot. Harvesting is made by hand in 450 kg bins, and Malbec grapes selected at three different points of time between March and April.

FERMENTATION

The Malbec is fermented in 225 liter French oak barrels with 10% of whole clusters from the ripest section (1/3) and destemmed grapes from the earliest portions (2/3). Daily pigeage and rotation are performed every 8 hours. The Cabernet Sauvignon and Cabernet Franc are fermented in 600 liter oak roll fermentors. Daily pigeage and rotation are carried out. Use of vineyard yeasts with spontaneous fermentation. Five weeks maceration. Manual pressing. Malolactic fermentation.

AGEING

18 months in new French oak barrels.

BOTTLING

To preserve intact all the wine features, bottling is done without stabilizing or filtering.

AGEING POTENTIAL

20 years. After some 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.

