



BEMBERG
ESTATE WINES

PIONERO BLEND

Gualtallary, Valle de Uco
Finca El Tomillo, Gualtallary

HARVEST
2018

COMPOSITION
50% Malbec - 25% Cabernet Franc
25% Cabernet Sauvignon

BOTTLES PRODUCED
3.586

INFORMATION FROM THE VINEYARD

ORIGIN

Gualtallary, destined to become internationally renowned for the quality of its wines, also stands out for producing exceptional Malbec thanks to its old 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, Mendoza. This northern area of the *Uco Valley, Mendoza*, is located within an alluvial cone formed by Las Tunas river, 20 km from the mouth of the river in the valley.

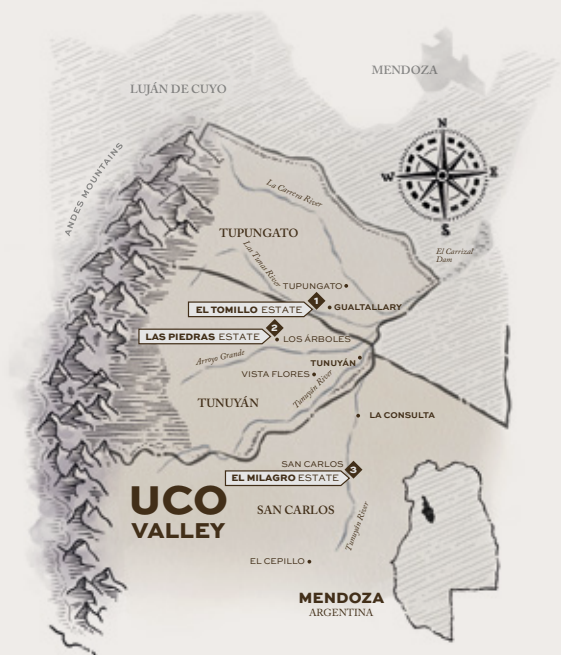


TASTING NOTES

This wine has a very expressive nose, with blackcurrant, black fruits, moka cream, fungi, tree bark, cocoa and dried herbs.

Of middle to intense body, with tight tannins that form an expansive layer of fruits and herbs. Well structured, fine and elegant, with fresh acidity and a long and tasty finish.

JAMES SUCKLING



SOIL

These plots are characterized by a 3-strata soil: The first layer formed by wind 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 150 cm and rests on a second layer of alluvial origin, formed by rounded stones brought by Las Tunas river. Between these two layers, there is a calcium carbonate interface that we call "caliche." The conformation of the soils have very low water retention. pH 8.2

Varietal: Malbec Massale Selection.
Plantation Year: 1998
Driving system: vertical trellis. Kobber 5 BB holder.
Row orientation: North-South..
Planting density: 2,20 x 1,3 (3.461 plants/ Ha).
Pruning: Bilateral cord with short pruning.
Irrigation: Drip system.

Varietal: Cabernet Sauvignon Massale Selection.
Plantation year: 2000
Driving system: Trellis - Ungrafted (Pie Franco).
Row orientation: North - South.
Planting density: 2 x 1 (5000 plants/ Ha).
Pruning: Bilateral cord with short pruning
Irrigation: Drip system.

Varietal: Cabernet Franc, clone R10
Plantation year: 2002
Driving system: Trellis - Ungrafted (Pie Franco).
Row orientation: North - South.
Planting density: 2 x 1 (5000 plantas/ Ha).
Pruning: Bilateral cord with short pruning.
Irrigation: Drip system.

ELABORACIÓN

- ❖ In both cases fermentation was carried out in concrete, oak and Roll fermentor vessels.
- ❖ 75% of the blend is made with the fermented and aged varietals separately
- ❖ The remaining 25% is made up of Cabernet Franc, Cabernet Sauvignon and Malbec.



EL TOMILLO

1250 MASL

1st STRATUM	<i>Wind sediments</i>
INTERFACE	<i>Caliche</i>
2nd ESTRATUM	<i>Of alluvial origin, composed of rounded stones with a high presence of calcium carbonate.</i>

ALCOHOL	14.5%
PH/ACIDITY	3.50 - 5.40 g/l
SUGAR	2 g/l
CELLARING POTENTIAL	25 Years
SERVING TEMPERATURE	Between 16 and 18°C

- ❖ Ageing in 225l and 300l barrels, 1st and 2nd use, and in 3200L and 3500L barrels.
- ❖ Aged: For 18 months.
- ❖ Bottled without stabilising or filtering to conserve character.