



BEMBERG
ESTATE WINES

LA LINTERNA CHARDONNAY

Gualtallary, Valle de Uco
Finca El Tomillo, Plot #1 Gualtallary

HARVEST

2020

COMPOSITION

100% Chardonnay

BOTTLES PRODUCED

1.160

INFORMATION FROM THE VINEYARD

ORIGIN

Gualtallary, internationally renowned for being the site where Argentine wines were created, also stands out for producing exceptional Malbecs thanks to 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. This northern area of the *Uco valley*, 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

Aromas of baked apricots, salted butter, toasted bread, roasted almonds, cedar and lavender. A full bodied wine with an unctuous palate. However, it maintains its freshness and vitality with an adorable fruit balance. It is a generous and elegant wine at the same time.

JAMES SUCKLING



SOIL

These plots are characterized by a 3 layer soil structure: the first layer formed by wind sediments that were deposited in the area due to strong winds, such as the Zonda wind from the Andes Mountains. Its depth varies from 20 to 150 cm and rests on a second layer of alluvial origin, formed by rounded stones from the Las Tunas river.

Between these two layers, there is an interface of calcium carbonate that we call "caliche." The conformation of the soil has very low water retention. pH 8.2.

Varietal: Chardonnay clone R8.

Year of implantation: 1998 - One of the first Chardonnays cultivated in Gualtallary.

Driving system: ertical trellis (VSP) - Rootstock SO4

Pruning: Bilateral cord with short pruning.

Orientation of the rows: North - South.

Plant density: 2.20 x 1.3 (2666 vines/ha).

Irrigation: Drip system.

**EL TOMILLO**

1250 MASL

1st STRATUM	<i>Wind sediments</i>
INTERFASE	<i>Caliche</i>
2nd STRATUM	<i>Stratus of alluvial origin, composed of rounded stones with plenty of calcium carbonate</i>

ELABORACIÓN

- ❖ It is harvested in three different instances.
- ❖ Partial destemming and delicate pressing.
- ❖ Spontaneous fermentation with indigenous yeasts in concrete vessel (25%) and oak (75%) mix of foudres of 1000/3000L and barrels of 300L.
- ❖ Partial malolactic fermentation.
- ❖ Ageing on lees for 9 months by applying periodic battonage.

ALCOHOL	13,5%
PH/ACIDITY	3.38 - 6 g/l
SUGAR	2 g/l
CELLARING POTENTIAL	20 Years
SERVICE TEMPERATURE	10 a 12°C