



La Linterna Malbec  
*Finca La Yesca,*  
*Plot #13 Valle de Pedernal Cuyo*

HARVEST

2017

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

3,354



TASTING NOTES

Fragrant nose of baked blueberries, blackberries, walnuts, cloves and potpourri. It's full-bodied with ripe, creamy tannins. Fleshy, layered and decadent, yet elegant, too. Long and delicious.

*James Suckling*

## VINEYARD INFORMATION

### ORIGINS

“Finca La Yesca” is located 1,400 m.a.s.l. / (4,593 f.a.s.l) at the southern tip of the Province of San Juan, San Carlos Department, Pedernal District. This exceptional micro-terroir lies on the alluvial fan of the river De Las Cortaderas, that goes through the Eastern foothills, at the Las Osamentas section within the Paramillos del Tontal range.

### SOILS

The sandy-loam soil has an alluvial origin in the Osamentas Ridge and it consists of two layers. Going down in depth up to 50 cm, the first layer shows a 25% of stones, 58% of sand, 15% of silt, and a 2% of clay. The lower layer reaches a depth of 150. 50% of it is made of flattened stones with angular edges of a limestone type (known as flint or “pedernal”), the remaining 50% resembles the sandy -loam portion described in the first alyer. The water retention capacity is quite low. pH:8.

**Varietal:** Malbec massal selection - Own rooted

**Year of plantation:** 2009

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

**Pruning:** Spur pruning

**Row orientation:** Northwest - Southeast

**Plantation density:** 2.00 x 1.00 (5,000 plants/ Ha)

**Irrigation:** Drip irrigation



### WINEMAKING

Spontaneously fermented in concrete vats after 5 days of cold soaking. 10% whole bunch.

Total maceration time between 20-25 days. Ageing: 30 % in oak vats, 70% new barrels. 100% spontaneous malolactic fermentation.

**Ageing period:** 18 months.

**Alcohol:** 14.5%

**pH/Acidity:** 3.71 - 5.82 g/l

**Residual Sugar:** 2.89 g/l