



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

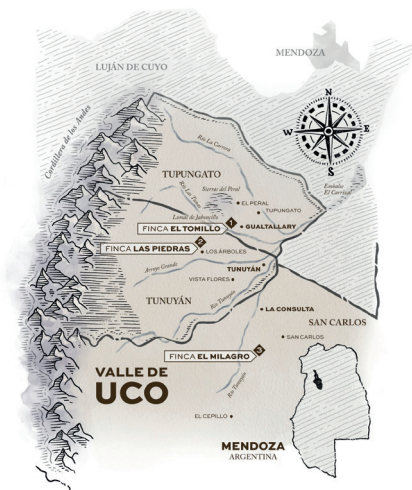
Training system: VSP (Vertical Shoot Positioning) bilateral cordon

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