



BEMBERG
ESTATE WINES

LA LINTERNA

MALBEC

Valle de Pedernal, Cuyo
Finca La Yesca,
Plot #13 Valle de Pedernal

HARVEST

2018

COMPOSITION

100% Malbec

BOTTLES PRODUCED

2.874

INFORMATION FROM THE VINEYARD

ORIGIN

Finca La Yesca is located at 1,400 m.a.s.l. at the southern end of the province of San Juan, Department of *San Carlos, Pedernal District*. This vineyard is located on the alluvial cone of the Río de las Cortaderas, which furrows the oriental pre-cordillera, Cordón de las Osamentas in the formation of Paramillos del Tontal.



TASTING NOTES

Scented nose with cooked blueberries, blackberries, nuts, cloves. Structured body, with mature and creamy tannins. It is a fleshy wine, with multiple layers and opulence and, in turn, very elegant. Long and delicious

JAMES SUCKLING



SOIL

The soils of this plot are sandy loam. Two layers with 3% clay, 78% sand and 19% silt have different strata: one 50 cm deep with 25% rocks and a second stratum of 50 cm up to 150 cm, with 50 % flattened clasts of angular edges of limestone. Water retention capacity is very low.

Varietal: Malbec massale selection

Plantation year: 2009

Driving system: vertical trellis (VSP) - Pie Franco.

Pruning: Bilateral cord with short pruning.

Orientation of rows: Northwest - Southeast.

Planting density: 2 x 1 (5.000 plants/Ha).

Irrigation: Drip system.

**ELABORATION**

- ❖ Partial stalk
- ❖ Spontaneous fermentation with indigenous yeasts in concrete vessels, after 5 days of cold maceration.
- ❖ Total maceration time of 20-25 days.
- ❖ Ageing of 30% in Foudres and 70% in new barrels.
- ❖ 100% of the volume performs malolactic fermentation.
- ❖ Ageing: For 18 months.
- ❖ Bottled without filtering.

LA YESCA
 1450 M.A.S.L

*Sandy loam soil with
25% of rocks*

1st STRATUM

2nd STRATUM

*Sandy loam soil with 50% of
flattened clasts of limestone
angular edges (known as flint)*

ALCOHOL	15%
PH/ACIDITY	3.50 - 5.70 g/l
SUGAR	3 g/l
CELLARING POTENTIAL	25 Years
SERVING TEMPERATURE	Between 16 and 18°C
