



La Linterna Malbec
*Finca Los Chañares,
Plot #73 Chañar Punco*

HARVEST

2016

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

4,164



TASTING NOTES

Intense aromas of blackberry, iron and blueberry with a full-bodied palate and firm, integrated tannins give this wine form and beauty. Gorgeous to drink now but can age incredibly well.

James Suckling, 2021

VINEYARD INFORMATION

ORIGINS

“Finca Los Chañares” is located at 2,000 m.a.s.l (6,562 f.a.s.l) in the southern area of the Calchaquíes valleys, in the town of Santa María, province of Catamarca. This valley, nestled between the Aconguija hills to the east and the Quilmes hills to the west, is located on the slopes of these hills at the highest and middle section of the alluvial fans formed by the Agua del Sapo stream.

SOILS

This terroir has great oenological potential in Argentina. It consists of rocky soils composed by 60% of flattened, sub-angular stones with diameters ranging from 5 to 15 cm. Originated in igneous and sedimentary rocks, these soils consist of 96% of sand and 4% of silt. The soils have very low water retention capacity.

Varietal: Malbec massal selection - Own rooted

Year of plantation: 2000

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

Pruning: Spur pruning

Row orientation: North- South

Plantation density: 2.2 x 1.8 (2,475 plants/ Ha)

Irrigation: Drip irrigation

VALLE CALCHAQUÍES



WINEMAKING

- 10% of whole clusters.
- Fermentation with native yeasts in 6000L French oak foudre.
- Punching-down 3 times a day during fermentation for 4 weeks.
- Pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14.5 %

pH/Acidity: 3.75 – 5.88 g/l

Residual Sugar: 3.1 g/l

Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.