



BEMBERG
ESTATE WINES

LA LINTERNA MALBEC

Chañar Punco, Valles Calchaquíes
Finca Los Chañares, Plot #73 Chañar Punco

HARVEST

2018

COMPOSITION

100% Malbec

BOTTLES PRODUCED

3.074

INFORMATION FROM THE VINEYARD

ORIGIN

Finca Los Chañares is located at 2000 meters above sea level, in the southern zone of the *Calchaquí Valleys*, in *Santa María, Catamarca*. The Valley, sheltered by the Sierra del Aconguija to the East and the Sierras de Quilmes to the West, is located on the slopes of the mountains, in the apical and middle part of the alluvial cones formed by the Agua del Sapo stream.



TASTING NOTES

Black cherries, black fruits, nuts, peppercorns, cloves and tobacco in the nose.

A wine with great complexity, polished and wonderfully spicy, with very fine and firm tannins. Some notes of delicious fungi. Full of flavor with a prolonged finish.

JAMES SUCKLING

CALCHAQUÍ VALLEYS



SOIL

This Terroir has excellent oenological potential in Argentina: it is made up of rocky soils composed of 60 % sub-angular smooth stones, with a diameter that ranges between 5 and 15 cm. Due to its origin of igneous and sedimentary rocks, the soils of this area are 96 % sand and 4 % silt. They also present little water retention capacity.

Varietal: Malbec Mass Selection

Year of plantation: 2000

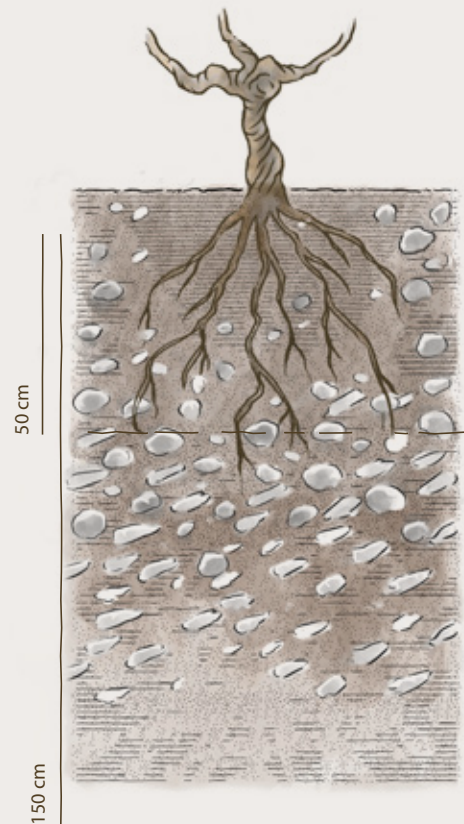
Vine training system: vertical trellis - Pie Franco.

Pruning: Bilateral cord with short pruning.

Orientation of rows: north-south.

Planting density: 2.2 x 1.8 (2,475 plants/ha).

Irrigation: Drip system.

**ELABORATION**

- ❖ Fermentation with indigenous yeasts in 6000L French oak foudres
- ❖ Maceration using 10 % of whole clusters
- ❖ During fermentation: punching down and daily pump-overs for 4 weeks
- ❖ Soft pressing
- ❖ Transfer to first use, 300L French oak barrels for malolactic fermentation
- ❖ Ageing for 18 months
- ❖ Bottling without stabilising or filtering to conserve characteristics.

LOS CHAÑARES

2000 MASL

Alluvial origin, sandy loam soil composed of 60% flattened debris with angular edges

ALCOHOL	14%
PH/ACIDITY	3.50 - 5.80 g/l
SUGAR	3 g/l
CELLARING POTENTIAL	25 Years
SERVICE TEMPERATURE	Between 16 and 18°C