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| **VINEYARD** |  |
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| Region | Pucará Valley, Salt, Argentina |
| Varietal | 100% Malbec |
| Block | Alto Cardones-Block # 3La Guardia-Block # 5 |
| Altitude | 8.022 Feet |
| Soil | Alto Cardones-Block # 3: Decomposed Granite La Guardia-Block # 5: Ferruginous Clay |
| Orientation | North-South |
| Size of Vineyard (Acres) | Alto Cardones-Block # 3: 5,4 AcresLa Guardia-Block # 5: 13 Acres |
| Training Method | VSP |
| Vine / Acre | 2.800 |
| Yield: Pounds/Acre | 3.285 – 4.157 Pounds / Acre |
| Irrigation | Dripping |
| **ANALYTICAL DATA** |  |
| Alcohol | 14% |
| Residual Sugar | 1,80 gr/lt |
| **WINEMAKING & AGING**  |  |
| Harvest Time | February 13,2020 |
| Bottle Production | 1.318 Bottles |
| Fermentation Container | Steel Tank |
| Length of Fermentation | 7 days |
| Fermentation Temperature | 82ºF |
| Maceration Technique | No cold maceration or use of enzymes. High frequency pump overs, up to 12 hours/day |
| Malolactic Fermentation | Spontaneous-during 9 days |
| Aging Container | French Oak 225 & 160 Liters |
| Age of Container | 60% New / 20% 1 Use / 20% 2 Uses |
| Cooperage | 18 Months in boutes barrel on fine lees with monthly batonnage |
| Aging in Bottle | 2 Years |
| Aging Potential | 20 Years |
| Winemaker | Santiago Achával & Roberto Cipresso |