



LAMADRID
ESTATE WINES



CLÁSICO
MALBEC 2020

*In the
vineyard*

VARIETAL • 100% Malbec.

ORIGIN • Finca Lamadrid, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1999

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Clay loam soil, silty loam soil.

HARVEST REPORT • The harvest started earlier with respect to phenolic maturation, where we obtained fresh products with good natural acidity. The year started dry and cool, precipitating towards the end of January. In general, it was a vintage with remarkable results in the quality of our wines.

*At the
winery*

HARVEST DATE • FIRST WEEK
OF MARCH 2020

HARVEST METHOD • By hand.

MACERATION • Cold maceration at 8 °C for 5 days.

ALCOHOLIC FERMENTATION • It is made with autochthonous yeasts, in stainless steel tanks for 20 days, at temperatures between 23 °C. During this process, 3 daily pump-overs and 1 delestage are carried out.

MALOLATIC FERMENTATION • In french oak barrel for 30 days.

AGING • 9 months in third and fourth use French oak barrels.

BOTTLING • March 2021. This wine has not been clarified, filtered or cold stabilized.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • Blackberry, blackcurrant, tobacco, peppercorn and walnut-husk aromas. It's medium-to-full-bodied with firm, tight-grained tannins. Firm and spiced.

