



LAMADRID
ESTATE WINES



GRAN RESERVA
MALBEC 2016

*In the
vineyard*

VARIETAL • 100% Malbec.

ORIGIN • Finca Matilde, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1929

DENSITY • 7.200 PLANTS PER HECTARE

YIELD • 3 PLANTS PER BOTTLE

VINEYARD MANAGEMENT • Traditional and organic flood irrigation.

SOIL TYPE • Loamy sandy and boulder 90ft roots.

HARVEST REPORT • A year that required a lot of decision making: less production, more humidity for the region, but with good canopy management and human labor to determine the harvest time, it maintained quality and achieved great natural acidity.

*At the
winery*

HARVEST DATE • SECOND HALF OF APRIL 2016

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 6 °C for 6 days.

ALCOHOLIC FERMENTATION • It works with native yeasts for 27 days with temperatures between 27/29 °C. The same process is carried out on concrete eggs by daily stomps.

MALOLATIC FERMENTATION • 100% spontaneous in 60% new french oak and 40% second use french oak.

AGING • 18 months in french oak barrels where 60% is first use and 40% is second use.

BOTTLING • January 2018. This wine has not been clarified, filtered, or stabilized by cold.

TOTAL PRODUCTION • 2.000 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • Lavender, plum, blueberry, tobacco and licorice on the nose. It's medium-bodied with silky tannins and a juicy palate. Still fresh and fruity.

