



LAMADRID
ESTATE WINES



LOS BOCHEROS
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

DRIVING SYSTEM • Traditional trellis system.

VINEYARD MANAGEMENT • Organic and sustainably farmed, drip irrigation.

SOIL TYPE • Clay loam soil, silty loam soil.

SELECTION METHOD • Double selection table.

HARVEST REPORT • It was a very warm year, which brought forward the ripening point, but through irrigation we managed to balance the acidity and obtain adequate phenolic maturation. Highlighting the color and the final freshness.

*At the
winery*

HARVEST DATE • THIRD WEEK
OF MARCH 2020

HARVEST METHOD • By hand.

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

ALCOHOLIC FERMENTATION • With autochthonous yeasts, in stainless steel tanks, for 22 days at 23/25 °C.

MALOLATIC FERMENTATION • It takes place spontaneously in french oak barrels, for 28 days at conditioned temperatures of 18 °C.

AGING • 6 months in third and fourth use french oak barrels.

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

TOTAL PRODUCTION • 17.000 boxes.

WINEMAKER • Héctor Durigutti / Pablo Durigutti.

TASTING NOTES • On the nose there are notes of plum and cherry jam. Round tannins and a medium finish.

