



RESERVA
MALBEC 2018

*In the
vineyard*

VARIETAL • 100% Malbec.

ORIGIN • Finca La Suiza, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1993

DENSITY • 5.500 PLANTS
PER HECTARE

YIELD • 2 PLANTS
PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Stony loam soil.

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, quality maintained and natural acidity achieved.

*At the
winery*

HARVEST DATE • SECOND HALF
OF MARCH 2018

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 7 °C for 5 days.

ALCOHOLIC FERMENTATION • It works with native yeasts, in concrete pools, for 27 days with temperatures between 25-27 °C, carrying out a daily delestage and 3 pump-overs.

MALOLATIC FERMENTATION • In French oak barrels for 28 days at a temperature of 18 °C.

AGING • 12 months in second and third use french oak barrels.

BOTTLING • End of june 2019. This wine has not been clarified, filtered or cold stabilized.

TOTAL PRODUCTION • 10.000 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • This has a ripe, pretty nose of blueberry, plum, cassis, sweet tobacco and licorice. Orange zest and herbs, too. It's medium-to full- bodied with firm, rounded tannins. Spiced and generous.

