



MATILDE  
MALBEC 2015

*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** • Organic, traditional flood irrigation.

**SOIL TYPE** • Loamy sandy and boulder 90ft roots.

**HARVEST REPORT** • Although in general with lower performance, with an incredible spring and an exceptional vintage in terms of quality and evolution per barrel and bottle, with wines of excellent concentration and balance, very ripe tannins and good acidity.

*At the  
winery*

**HARVEST DATE** • END OF MARCH 2015

**HARVEST METHOD** • Manual.

**MACERATION** • Cold maceration at 6 °C for 5 days.

**ALCOHOLIC FERMENTATION** • With autochthonous yeasts for 28 days at 28/30 °C, a daily stamping in French oak barrels with open lids.

**MALOLATIC FERMENTATION** • Spontaneous in 100% in new French oak barrels. Batonnage every 7 days throughout. For 25 days at a temperature of 18°C.

**AGING** • 24 months in first-use French oak barrels..

**BOTTLING** • June 2017, this wine has not been stabilized, filtered, or clarified.

**TOTAL PRODUCTION** • 1.250 boxes.

**WINEMAKER** • Héctor Durigutti.

**TASTING NOTES** • Black-cherry, currant, dark- chocolate and sandalwood aromas. It's medium-to full-bodied with velvety tannins. Smooth, concentrated and still fresh.

