

# LAMADRID

SINGLE VINEYARD

RESERVA  
MALBEC



## IN THE VINEYARD

**Variety:** 100% Malbec

**Origin:** Vineyard La Suiza, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 masl

**Year Planted :** 1995

**Density :** 5500 plants per ha.

**Yield :** 2 plants per bottle

**Harvest Method :** hand picked

**Vineyard Management :** Organic drip irrigation

**Soil Type :** Stony loam soil with rocky areas

## TASTING NOTES

Blackberry fruit on the nose with some black olive and sage notes. Creamy and dark-fruited, with a medium to full body and ripe, supple tannins. Savory freshness at the end. Vegan. Drink now or hold

## AT THE WINERY

**Harvest:** Beginning March

**Maceration:** Cold maceration a 9°C during 4 days

**Alcoholic Fermentation:** It is carry out in concrete pools, working with native yeasts for 24 days and temperaturas between 23-26°C. There are 3 pump-overs and a daily delestage.

**Malolactic Fermentation :** In French oak barrels for 20 days.

**Ageing:** 12 months in second and third French oak barrels.

**Bottling:** June 2023. This wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez

