



# LAMADRID

SINGLE VINEYARD

**MALBEC**



## IN THE VINEYARD

**Variety** 100% Malbec

**Origin:** Vineyard Lamadrid, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 masl

**Year Planted :** 1999

**Density :** 7200 plants per ha.

**Yield :** 1 plant per bottle

**Harvest Method :** hand picked

**Vineyard Management :** Organic drip irrigation

**Soil Type:** Clay loam and Sandy loam soil

## TASTING NOTES

Blackberry, blackcurrant, pepper and nutshell aromas.

It is medium to full body. With firm tannins and tight grain. Firm and spicy.

## AT WINERY

**Harvest:** March

**Maceration:** Cold maceration a 10°C for 5 days

**Alcoholic Fermentation:** It is carry out in stainless steel tanks, working with native yeasts for 25 days and temperaturas between 22-24°C. In the same process 2 daily movements are carried out.

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

**Ageing:** 9 months in third and fourth French oak barrels.

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

**Winemaker:** Angelina Yañez