



# La Linterna Malbec

*Finca El Milagro,  
Plot #15 La Consulta*

## HARVEST

2013

## VARIETAL

100% MALBEC

## N° OF BOTTLES PRODUCED

8.126



## TASTING NOTES

Brightness of fruit and an irresistible violets fragrance draws you in. A complex spectrum of blackberry, damson, caramelized cherry, wild herbs, fennel, peppery rucicola, marzipan and cacao further adds to the charismatic expression. Focused and polished with vibrant acidity, grippy tannins and a strong mineral graphite backbone giving a flinty restraint to the lush and chalky texture. A stylish and elegant wine which cleverly combines beautiful energy with gentle power.

Madeleine Stenwreth,  
*Master of Wine.*

## VINEYARD INFORMATION

### ORIGIN

“Finca El Milagro” is located 1,130 above sea level in La Consulta, Mendoza. It is located over the oldest alluvial cone that has been originated by the Tunuyán river.

### SOILS

This incredible micro-terroir is characterized by having a sandy soil, made up of 89% sand, 6% silt and 5% clay. At a variable depth it is possible to find a layer of fragmented calcium carbonate that slightly limits the root's growth.

### VARIETAL

Malbec massal selection

### YEAR OF PLANTATION

2010

### TRAINING SYSTEM

VSP (Vertical Shoot Positioning)

### ROW ORIENTATION

Northwest-Southwest

### PLANTATION DENSITY

2.00 x 1.00 (5,000 plants/ Ha)

### PRUNING

Short, to loaders

### IRRIGATION

Drip irrigation

## WINEMAKING

### VINES SELECTION

Grapes from the best rows within the vineyard plot are hand harvested in 450 kg bins. Once in the cellar, clusters are selected and destemming is conducted.

### FERMENTATION

The fruit is fermented in 100 hl concrete vases with native yeast typical of this vineyard. Then, classic maceration is conducted through daily delestage and pumping during three weeks, after which a pneumatic pressing is applied. Afterwards, racking and malolactic fermentation take place.

### AGEING

18 months in new French oak barrels.

### BOTTLING

To preserve intact all the wine features, bottling is performed without stabilizing or filtering.

### AGEING POTENTIAL

15 years. With the passing of time, it is possible to find little natural sediments that will not affect this wine's features.

## SERVING TEMPERATURE

Pour at a temperature ranging from 16°C to 18°C.