



La Linterna Malbec
*Finca El Milagro,
Plot #15 La Consulta*

HARVEST

2014

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

4,040



TASTING NOTES

This Malbec is the charismatic expression of the southernmost vineyard in the Bemberg Estate collection. The marginal climate of its latitude brings a racy nerve and energizing freshness, further accentuated by a cooler vintage. A wine of contrasts. Bright and juicy blueberry charm meets a wild structure with gravelly, chalky power. Ripe fig, wild herbs, mint leaves and meet the irresistible violets perfume so typical of this area. Gritty, mineral, stony and so linear yet so texturally rich and with a strong mineral graphite backbone. A gorgeous combination of elegance, freshness, power and perfume. An intellectual charmer.

October, 2019

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGINS

“Finca El Milagro” Vineyard, is located at 1,130 m.a.s.l (3,707 f.a.s.l) in La Consulta, Valle de Uco. It is located in the oldest alluvial cone, originated by the Tunuyán River, neighboring the limit of the young alluvial cone Paraje Altamira. La Consulta is home to the most historic vineyards in Valle de Uco. Finca El Milagro, meaning “Miracle” refers to the challenge of finding water for irrigation.

SOILS

The vineyard has heterogeneous features. This parcel #15 consists of sandy soil, made up of 89% sand, 6% silt and 5% clay. A layer of fragmented calcium carbonate can be found at different depths. The soils have very low water retention capacity.

Varietal: Malbec massal selection

Own-rooted

Year of plantation: 2010

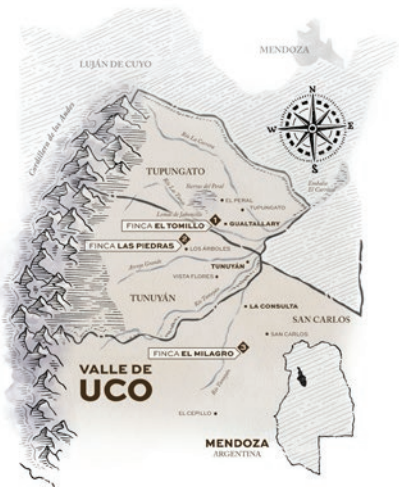
Training system: VSP (Vertical Shoot Positioning)

Row orientation: Northwest - Southeast

Pruning: Cane pruning

Plantation density: 2.00 x 1.00 (5,000 plants/ Ha)

Irrigation: Drip irrigation



WINEMAKING

- Destemming.
- Fermentation with native yeasts in 100 hl vat and in concrete eggs.
- Punching down 3 times a day during fermentation for 3 weeks.
- Pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14.7%

pH/Acidity: 3.61 - 5.94 g/l

Residual Sugar: 2.30 g/l

Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.

SERVING TEMPERATURE

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