



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

HARVEST  
2015

VARIETAL  
100% MALBEC

Nº OF BOTTLES PRODUCED  
8,355



### TASTING NOTES

This Malbec is the charismatic expression of the southernmost vineyard in the Bemberg Estate Wines collection. The marginal climate of its latitude brings a contrasting racy nerve and energizing freshness to the wine, while the ripe blueberry and bramble fruit contribute with upfront charm and generosity to the lush, textural palate. Wild herbs and green mint meet the violets perfume so typical of this site, and with a serious underlying blackness of graphite-like, stony, slaty power. Always an intellectual charmer. Upon release, this 2015 vintage currently shows a riper, smoother and texturally rich style compared to the previous two vintages, where 2014 expressed a cooler year in a juicier yet tighter and more linear style, and the 2013 impressed with its intensely violets driven perfume and less fleshy generosity which allowed the firmness of tannins to be more evidently exposed as a young wine.

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

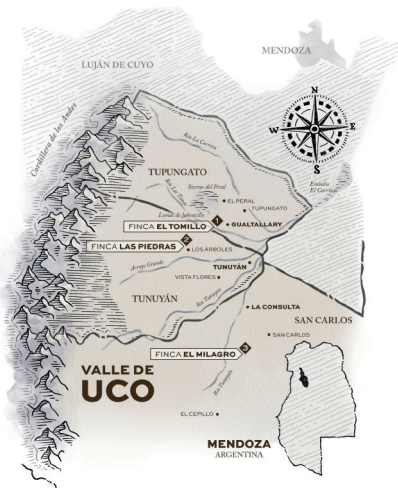
**Training system:** VSP (Vertical Shoot Positioning)

**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:** 14.3%

**pH/Acidity:** 3.67 - 6.1 g/l

**Residual Sugar:** 1.8 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.