



La Linterna Malbec *Finca El Tomillo, Plot #5 Gualtallary*

HARVEST
2015

VARIETAL
100% MALBEC

Nº OF BOTTLES PRODUCED
17,395



TASTING NOTES

2015 is the best vintage yet released from this exceptional site, offering crystalline purity with lush dark cherry and raspberry compote, roses, violets and wild thyme. Always with lively freshness and firm structure, all wrapped up in a silky and glossy, chalk-powdery, textural coating. A real class act from this cool climate, high-altitude Gualtallary vineyard. The sky is the limit.

Upon release, the 2013 vintage showed quite an intriguing style with dry, savoury spice and earth-bound, feral notes which impressed with its complexity rather than by its power. The cooler 2014 vintage brought instead a beautifully aromatic and intensely floral wine which combined bright fruit with a classy graphite-driven grainy boldness, underlined by a note of gamey meatiness. *February, 2021*

Madelcine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGINS

Gualtallary is a place destined to become world famous for creating the freshest Argentinian wines. It is well known for yielding outstanding Malbecs across the world, owing to its very ancient soils with high calcium carbonate content. “El Tomillo” Vineyard, named after the wild thyme present in the vineyard, is located 1,250 m.a.s.l. (4,101 f.a.s.l) in Gualtallary. This northern part of Valle de Uco, Mendoza is within an alluvial fan formed by the river Las Tunas.

SOILS

The soils of this amazing micro-terroir present a first sandy layer reaching to a depth of 120 cm (4') below the surface, which lies on a second layer of rounded stones with significant contents of calcium carbonate. The soils have very little water retention capacity.

Varietal: Malbec massal selection

-Rootstock Kobber 5 BB

Year of plantation: 2004

Training system: VSP (Vertical Shoot Positioning) Bilateral cordon

Pruning: Spur pruning

Row orientation: North-South

Plantation density: 2.20 x 1.3 (3,461 plants/ Ha)

Irrigation: Drip irrigation



WINEMAKING

- Destemming
- Fermentation with native yeasts in 100 hl concrete vat.
- Punching-down 3 times a day during fermentation for 4 weeks.
- Pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 15%

pH/Acidity: 3.67 - 5.4 g/l

Residual Sugar: 2.5 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.