



La Linterna Malbec
Finca La Yesca,
Plot #13 Pedernal Valley

HARVEST
2015

VARIETAL
100% MALBEC

Nº OF BOTTLES PRODUCED
7,283



TASTING NOTES

The remoteness of the cool climate, high-altitude Pedernal Valley makes this world class terroir unknown to most due to being situated within the boundaries of the province of San Juan rather than Mendoza, a mere 15 km away. A step up from the excellent 2013, 2014 is for me the best vintage yet released from this glittering diamond ace up the sleeve of the Argentine Malbec kingdom. As charismatic and refreshing as dark, intense and intriguing, it combines bright strawberry and blackberry fruit, roses and violets with all its blackness and spicy, gritty, stone-slatey power. The 2015 differs from the previous two vintages in expressing more generosity of dark plums and dried figs with spicy cloves and gamey undertones, while maintaining the seriousness of its firmly structured, silk coated frame, a hallmark of this vineyard.
February, 2021

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGINS

“Finca La Yesca” is located 1,400 m.a.s.l. / (4,593 f.a.s.l) at the southern tip of the Province of San Juan, San Carlos Department, Pedernal District. This exceptional micro-terroir lies on the alluvial fan of the river De Las Cortaderas, that goes through the Eastern foothills, at the Las Osamentas section within the Paramillos del Tontal range.

SOILS

The sandy-loam soils consist of several layers: 3% of clay, 78% of sand and 19% of silt. The first layer -with 25% of stones- goes to a depth of 50 cm (20”) below the surface. The second layer ranges from a depth of 50 cm to 150 cm (20” and 60”), showing 50% of flattened stones, with angular edges, of a limestone type (known as flint or “pedernal”). The soils have very low water retention capacity.

Varietal: Malbec massal selection - Own rooted

Year of plantation: 2009

Training system: VSP (Vertical Shoot Positioning) bilateral cordon

Pruning: Spur pruning

Row orientation: Northwest - Southeast
Plantation density: 2.00 x 1.00 (5,000 plants/ Ha)

Irrigation: Drip irrigation



WINEMAKING

- 10% whole clusters fermentation with native yeasts in 6000 L French oak foudre.
- Punching down 3 times a day and pumping over for 4 weeks during fermentation.
- Pneumatic pressing.
- Racking into 300L new French oak barrels and spontaneous malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14,3%

pH/Acidity: 3.67 – 6.1g/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.