



La Linterna Malbec *Finca Los Chañares, Plot #73 Chañar Punco*

HARVEST
2015

VARIETAL
100% MALBEC

Nº OF BOTTLES PRODUCED
11,964



TASTING NOTES

At 2 000 masl in the far north of Argentina, this is the highest altitude Malbec expression of the Bemberg Family Estate range and it also offers the most dramatic personality. A contrasting play between spicy pink peppercorns, chili, licorices and wild herbs with floral fragrance and bright blue and red fruit, all underlined by a seductive undercurrent of earthy, smoky, graphite. With remarkable backbone of chalky-textured tannins and an inky, flinty, mineral freshness, the place expresses itself with great confidence. Upon release, vintage 2013 delivered the boldest expression of this site, in an intensely vibrant and powerful style while the 2014, as a result of a cooler vintage, showed a more perfumed style with bright red fruit and floral energy while maintaining its serious core of mineral-powered blackness. 2015 follows up as a contrasting vintage by showing a less dramatic style with more silk and airy layers between the intense power of the place, while its brambly fruit and charismatic spicy wildness is kept intact.
February, 2021

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGINS

“Finca Los Chañares” is located at 2,000 m.a.s.l (6,562 f.a.s.l) in the southern area of the Calchaquíes valleys, in the town of Santa María, province of Catamarca. This valley, nestled between the Aconguija hills to the east and the Quilmes hills to the west, is located on the slopes of these hills at the highest and middle section of the alluvial fans formed by the Agua del Sapo stream.

SOILS

This terroir has great oenological potential in Argentina. It consists of rocky soils composed by 60% of flattened, sub-angular stones with diameters ranging from 5 to 15 cm. Originated in igneous and sedimentary rocks, these soils consist of 96% of sand and 4% of silt. The soils have very low water retention capacity.

Varietal: Malbec massal selection - Own rooted

Year of plantation: 2000

Training system: VSP (Vertical Shoot Positioning)- bilateral cordon

Pruning: Spur pruning

Row orientation: North- South

Plantation density: 2.2 x 1.8 (2,475 plants/ Ha)

Irrigation: Drip irrigation



WINEMAKING

- 10% of whole clusters.
- Fermentation with native yeasts in 6000L French oak foudre.
- 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: 14.5%

pH/Acidity: 3.70 – 5.715g/l

Residual Sugar: 2.70 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.