



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

HARVEST

2013

VARIETAL

100% MALBEC

N° OF BOTTLES PRODUCED

8.096



### TASTING NOTES

Black fruit and grainy spices contrast intriguing savoury notes of serious depth and complexity. Liquorice, cloves, graphite and a whiff of white pepper confirm the boldness of this wine. The elegant earth-bound fragrance offers an exciting mix of wild herbs, dried mountain grass and truffle. A touch of wild game meat and leather add further interesting layers to this wine which impresses with its complexity and dry, savoury style rather than by its power. The freshness and finely structured core of fruit reflect the uniqueness of this cool climate, high-altitude Gualtallary vineyard. Drinks perfectly at the time of release yet will gain further bottle age complexity if cellared properly.

Madeleine Stenwreth,  
*Master of Wine.*

## VINEYARD INFORMATION

### ORIGIN

“Finca El Tomillo” is located 1,210 above sea level in Gualtallary, Mendoza, within an alluvial fan formed by Las Tunas river, around 24 km from its mouth in the valley.

### SOILS

The soils of this amazing micro-terroir present a first sandy layer with a depth of 60 cm below the surface, which lies on a second layer of rounded clast with significant contents of calcium carbonate.

### VARIETAL

Malbec massal selection

### YEAR OF PLANTATION

2004

### TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – Kobber 5 BB Rootstock

### ROW ORIENTATION

North-South

### PLANTATION DENSITY

2.20 x 1.3 (3,461 plants/ Ha)

### PRUNING

VSP Bilateral cordon with spur pruning

### IRRIGATION

Drip irrigation

## WINEMAKING

### VINES SELECTION

Grapes of the best rows within the vineyard plot are hand harvested in 450 kg bins. Once in the cellar, clusters are selected and destemming is conducted.

### FERMENTATION

The fruit is fermented in 100 hl concrete vats with native yeast typical of this vineyard. Then, classic maceration is conducted through daily delestage and pumping over during four weeks, after which a pneumatic pressing is applied. Afterwards, racking and malolactic fermentation take place

### AGEING

18 months in new French oak barrels.

### BOTTLING

To preserve intact all the wine features, bottling is performed without stabilizing or filtering.

### AGEING POTENTIAL

15 years. With the passing of time, it is possible to find little natural sediments that will not affect this wine's features.

### SERVING TEMPERATURE

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