



Pionero *Finca El Tomillo, Gualtallary*

HARVEST

2014

VARIETALS

78% MALBEC

15% CABERNET SAUVIGNON

7% CABERNET FRANC

Nº OF BOTTLES PRODUCED

9,268



TASTING NOTES

Compared to the first vintage of Pionero in 2013, this vintage expresses a higher intensity of bright cherry fruit and violets perfume on the nose while the palate is fully in line with its predecessor, showing off its inky blackness, flinty power and seriousness that this wine should become famous for. The Cabernet Sauvignon brings a core of blackcurrant fruit and a firm, structural spine to the wine as well as a classy, gravelly-mineral scent. The savoury dried mountain herbs fragrance and green peppercorn spice from Cabernet Franc cleverly cuts through and integrates with Malbecs lush floral power. Multi-layered with lots of tension and class, seamlessly knit together by tight-grained, toasty oak. A grand vin.

October, 2019

Madeleine 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 show 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 low water retention capacity.

Varietal: Malbec Massal selection / Rootstock

Year of plantation: 2004

Training system: VSP (Vertical Shoot Positioning) – Kobber 5 BB Bilateral cordon

Pruning: spur pruning

Row orientation: North-South

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

Irrigation: Drip irrigation

WINEMAKING

10% whole clusters

Malbec

- 3 different harvest dates, between 15th March and 15th April.
- 10% Whole clusters from the 1st harvest fermented with native yeasts in 225 L French oak barrels.
- 2nd and the 3rd harvest fermented with native yeasts in 225 L French oak barrels.
- Punching down and rotation 3 times a day for 4 weeks.
- Natural Malolactic fermentation.
- Pneumatic pressing.

Cabernet Sauvignon and Cabernet Franc

- 5-week maceration while:
- Alcoholic fermentation with native yeasts in 600L oak roll fermenters.
- Punching down and rotation 3 times a day for 4 weeks.
- Manual pressing in basket press.
- Natural Malolactic fermentation in 300 L new Taransaud oak barrels.
- Ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14.7%

pH/Acidity: 3.62 - 5.94 g/l

Residual Sugar: 3.30 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.