



# Pionero

*Finca El Tomillo,  
Gualtallary*

HARVEST  
2015

VARIETALS  
78% MALBEC  
15% CABERNET SAUVIGNON  
7% CABERNET FRANC

N° OF BOTTLES PRODUCED  
23,956



## TASTING NOTES

In this blend, Cabernet Sauvignon brings a core of blackcurrant fruit and a firm, structural spine as well as a cedary, gravelly-mineral scent. The savoury dried mountain herbs fragrance and green peppercorn spice from Cabernet Franc cleverly cuts through and integrates with Malbecs blackberry lushness and violet floral power. 2013 impressed with its tension and class, seamlessly knit together by tight-grained, toasty, cedary oak. Serious and firmly structured with a polished glossy graphite core. 2014 expressed a more pronounced brightness of cherry fruit and floral energy with a palate fully in line with its predecessor, showing off its grippy inky blackness and gun-flinty spice that this wine should become famous for. Upon release, the 2015 brings an attractively fragrant mix of orange zest, licorices, thyme and lavender to complete the picture of a Grand Vin which needs a few more years to synchronise its multitude of structural layers.

*February, 2021*

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:** 14.5%

**pH/Acidity:** 3.7 - 5.5 g/l

**Residual Sugar:** 2.7 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.