



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

HARVEST  
2016

VARIETAL  
100% MALBEC

Nº OF BOTTLES PRODUCED  
6,992



TASTING NOTES

Aromas of crushed berries, cloves and spices with some dried flower and mushrooms. Medium-bodied with a tight palate and firm, lightly chewy tannins.

*James Suckling, 2021*

## 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:** 15%

**pH/Acidity:** 3.5 – 5.41 g/l

**Residual Sugar:** 1.8 g/l

### Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.