



Pionero
*Finca El Tomillo,
Gualtallary*

HARVEST
2016

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

Nº OF BOTTLES PRODUCED
10,111



TASTING NOTES

A dense, layered red with blackberry, chocolate, dark wood and mushroom. Hints of lightly roasted herbs. Full-bodied and round with decadence and richness. Soft, round and gorgeous. Malbec, cabernet sauvignon and cabernet franc. Drink or hold. Delicious.

James Suckling, 2021

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: 15%

pH/Acidity: 3.65 - 5.35 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.