



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

HARVEST

2014

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

9,462



TASTING NOTES

A beautifully aromatic and intensely fragrant wine which offers an exciting mix of violets and rose petals, wild thyme and peppery rucola leaves. Black fruit, spice and graphite bring a touch of boldness to contrast its vibrantly energetic red-fruited personality. Crystalline purity flirts with savoury, meaty wildness adding an intriguing edge to its character. Its highly seductive silky texture is underlined by a firm tannin backbone and chalky power which in this vintage even more reflect the uniqueness of this cool climate, high-altitude Gualtallary vineyard. A class act.

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 present 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 little water retention capacity.

Varietal: Malbec massal selection

-Rootstock Kobber 5 BB

Year of plantation: 2004

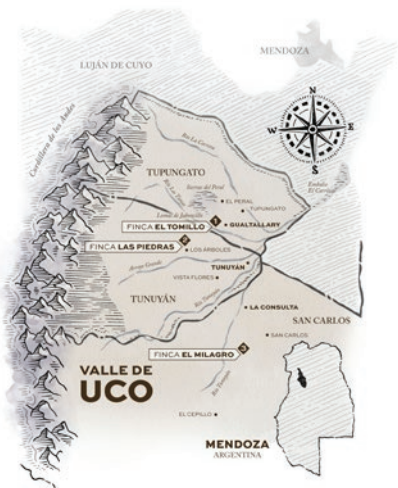
Training system: VSP (Vertical Shoot Positioning) Bilateral cordon

Pruning: Spur pruning

Row orientation: North-South

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

Irrigation: Drip irrigation



WINEMAKING

- Destemming
- Fermentation with native yeasts in 100 hl concrete vat.
- Punching-down 3 times a day during fermentation for 4 weeks.
- Pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14.6%

pH/Acidity: 3.59 - 6.47 g/l

Residual Sugar: 2.30 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.