



La Linterna Malbec  
*Finca El Milagro,*  
*Plot #15 La Consulta*

HARVEST  
2016

VARIETAL  
100% MALBEC

Nº OF BOTTLES PRODUCED  
3,740



TASTING NOTES

A very pretty wine with a lovely depth of fruit, offering blackberries and sweet flowers, such as violets. It's full-bodied, but not overdone, with soft, creamy tannins and a fresh finish.

*James Sukling, 2021*

## VINEYARD INFORMATION

### ORIGINS

“Finca El Milagro” Vineyard, is located at 1,130 m.a.s.l (3,707 f.a.s.l) in La Consulta, Valle de Uco. It is located in the oldest alluvial cone, originated by the Tunuyán River, neighboring the limit of the young alluvial cone Paraje Altamira. La Consulta is home to the most historic vineyards in Valle de Uco. Finca El Milagro, meaning “Miracle” refers to the challenge of finding water for irrigation.

### SOILS

The vineyard has heterogeneous features. This parcel #15 consists of sandy soil, made up of 89% sand, 6% silt and 5% clay. A layer of fragmented calcium carbonate can be found at different depths. The soils have very low water retention capacity.

**Varietal:** Malbec massal selection

Own-rooted

**Year of plantation:** 2010

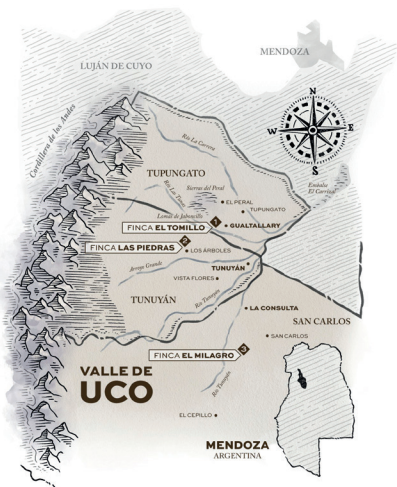
**Training system:** VSP (Vertical Shoot Positioning)

**Row orientation:** Northwest - Southeast

**Pruning:** Cane pruning

**Plantation density:** 2.00 x 1.00 (5,000 plants/ Ha)

**Irrigation:** Drip irrigation



### WINEMAKING

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

**Alcohol:** 15%

**pH/Acidity:** 3.6 - 5.8 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.