



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

HARVEST
2016

VARIETAL
100% MALBEC

Nº OF BOTTLES PRODUCED
7,342



TASTING NOTES

This is rich and savoury with very soft tannins and fabulous aged character of mushrooms, chocolate, bark and berries. Full, rich and dense, yet refined, agile and flavorful. Goes on for minutes.

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 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

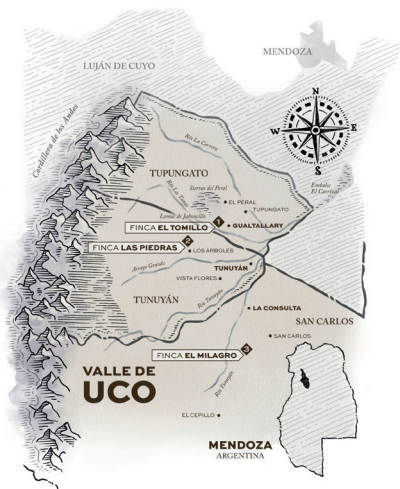
Training system: VSP (Vertical Shoot Positioning) Bilateral cordon

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: 15%

pH/Acidity: 3.6 - 5.8 g/l

Residual Sugar: 3.3 g/l

Ageing potential

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