



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

HARVEST

2017

VARIETAL

100% MALBEC

Nº OF BOTTLES PRODUCED

3,192



TASTING NOTES

Perfumed aromas of stewed cherries, currants, sandalwood, dried spices, lemon zest, iodine and dried lavender.

Full-bodied with firm, creamy and silky tannins. So much fragrance with vivid layers of fruit, spice and dried flowers and earthier notes of mushrooms and bark. Wonderful complexity.

*James Suckling*

## 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 soil in this parcel is composed of three layers. The first one was formed by eolian sediments, deposited in the area due to the blowing of strong winds coming from the Andes, such as the Zonda. Its depth may vary from 20 to 150 cm, and it lies on a second layer. The origin of this second layer is alluvial (made out of rounded stones brought down by the Las Tunas River), and a significant amount of calcium carbonate. In between the two layers there is an interphase of “caliche”. The composition of the soil results in a very low water retention capacity. pH: 8,2

**Varietal:** Malbec massal selection

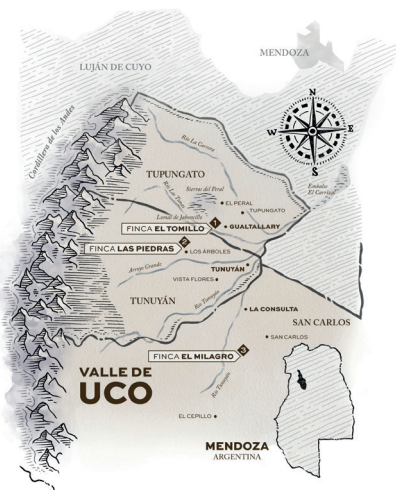
-Rootstock Kobber 5 BB

**Year of plantation:** 1998

**Training system:** VSP (Vertical Shoot Positioning) Bilateral cordon/double guyot

**Pruning:** Spur pruning

**Row orientation:** North-South



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

**Irrigation:** Drip irrigation

### WINEMAKING

Spontaneously fermented in concrete vats after 5 days of cold soaking.

Total maceration time between 20-25 days. Ageing: 30 % in 3000 L oak vats, 70% in 300L new barrels.

**Ageing period:** 18 months.

**Alcohol:** 14.5%

**pH/Acidity:** 3.51 - 5.13 g/l

**Residual Sugar:** 2.37 g/l