



## Pionero

*Finca El Tomillo,  
Gualtallary*

HARVEST  
2017

VARIETALS  
55% MALBEC  
25% CABERNET SAUVIGNON  
17% CABERNET FRANC  
3% PETIT VERDOT

N° OF BOTTLES PRODUCED  
3,750



### TASTING NOTES

This has an expressive nose of currants, black fruit, mocha, mushrooms, bark, cocoa and dried herbs. It's medium-to full-bodied with firm, tight-grained tannins framing an expansive core of wild fruit and herbs. Well structured, yet very fine and elegant, with fresh acidity and a long, savory finish.

*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

**Year of plantation:** 1998

**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

Spontaneously fermented after 5 days of cold soaking in a mix of 600 L roll fermentor, concrete and oak vats. Partially cofermented.

100% malolactic fermentation and ageing in new barrels.

**Ageing period:** 18 months.

**Alcohol:** 14.5%

**pH/Acidity:** 3.56 - 5.54 g/l

**Residual Sugar:** 2.32 g/l