



MATILDE

LAMADRID
SINGLE VINEYARD
MALBEC



IN THE VINEYARD

Variety: 100% Malbec

Origin: Vineyard Matilde, Agrelo, Luján de Cuyo

Vineyard Altitude: 1000 masl

Year Planted: 1929

Density: 7200 plantas por ha.

Production: 3 plants per bottle

Harvest Method: hand picked

Vineyard Management: Traditional flood irrigation

Soil Type: 90ft roots in sandy loamy soil

AT THE WINERY

Harvest Date: March

Maceration: Cold maceration a 6°C for 5 days.

Alcoholic Fermentation : With autochthonous yeasts for 28 days at 28/30 °C, a daily stamping in French oak barrels with open lids.

Malolactic Fermentation : 100% spontaneous new French. Batonnage every 7 days throughout. For 25 days at a temperature of 18°C.

Aging: 24 months in new French oak barrels.

Bottling: June 2017. This wine has not been clarified, filtered, or cold stabilized.

Winemaker: Angelina Yañez

Tasting Notes

Black-cherry, currant, dark- chocolate and sandalwood aromas. It's medium-to full-bodied with velvety tannins. Smooth, concentrated and still fresh.