



LAMADRID

SINGLE VINEYARD
GRAN RESERVA
MALBEC



IN THE VINEYARD

Variety: 100% Malbec

Origin: Vineyard Matilde, Agrelo, Luján de Cuyo

Vineyard Altitude: 1000 masl

Year Planted: 1929

Density: 7200 plants per ha.

Yield: 3 plants per bottle

Harvest Method: hand picked

Vineyard Management: Traditional flood irrigation

Soil Type: 90ft roots in sandy loamy soil

TASTING NOTES

This has aromas of dried blueberries, grilled plums, walnuts, mocha and charred bark. It's medium-to full-bodied with firm, fine tannins. Excellent structure, with a well-integrated, toasty edge. Fresh finish.

AT THE WINERY

Harvest : April

Maceration: Cold maceration a 7°C during 5 days

Alcoholic Fermentation : In concrete eggs with native yeasts at temperatures between 26/28 °C for 26 days, with 2 daily stomps.

Malolactic Fermentation : 100% spontaneous in 60% new French oak and 40% second use French oak.

Ageing: 18 months in 60% new French oak barrels and 40% second use French oak.

Bottling: January. This wine has not been clarified, filtered, nor cold stabilized.

Winemaker: Angelina Yañez