

## DESIERTO PAMPA

### *Blend 2010*

#### DESCRIPTION

Variety: 40% Malbec, 40% Cabernet Franc, 20% Merlot

Vintage: 2010

Appellation: Patagonia Argentina

Enologist: Sebastián Cavagnaro

Enological Advisor: Paul Hobbs

#### TASTING NOTES

**TO THE EYE:** medium red burgundy color marked by reddish highlights.

**NOSE:** complex primary fruit aromas are enhanced with rich notes of tobacco, black tea and noble oak accents.

**PALATE:** robust mouth-feel supported by a foundation of ripe, ample fruit which finishes with well-balanced intensity.

#### VINEYARD NOTES

**VINEYARD ORIENTATION:** North to South

**SOIL DESCRIPTION:** sandy, deep, with variable content of stones

**TRAINING SYSTEM:** double-sided cordon trellis training

**IRRIGATION SYSTEM:** drip

**YIELD:** 45 qq per hectare

**CLIMATE:** continental, arid, ranging from moderate to cool

**THERMAL AMPLITUDE:** 18°C

**AVERAGE ANNUAL RAINFALL:** 180 mm

#### VINEYARD REPORT

Pruning was conducted in August, leaving shoots with one bud 10 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. One grape cluster was left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

#### WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested. Cluster selection is followed by de-stemming, and berry selection afterwards. Selected grapes are carried in vats to avoid breaking the berries and seeds, and are introduced in the stainless steel tanks from above, simulating the effect of gravity. Cold maceration for three days, completing 12 days together with fermentation with daily pumping over and delestage. Fermentation between 25° and 28°C with selected yeasts. Malolactic fermentation at 20°C. Aged for 18 months in French and American oak barrels.

#### WINEMAKING ANALYSIS

Alcohol: 13.9% | Total Acidity : 5.4 g/l | Residual Sugar: 2.1 g/l | pH: 3.6

#### BOTTLING

November 2013