

DESIERTO PAMPA

Blend 2012

DESCRIPTION

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

Vintage: 2012

Appellation: Patagonia Argentina

Enologist: Sebastián Cavagnaro

Enological Advisor: Paul Hobbs

TASTING NOTES

TO THE EYE: a vivid, weighty burgundy red.

NOSE: complex and far-reaching aroma evokes ripe red and candied fruit, almonds, chocolate and tobacco.

PALATE: a lively burst of broad, fleshy flavor carried by mature but vivacious tannins, making for an impressive profile that is suitable for aging amicably.

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: 14.4% | Total Acidity : 5.4 g/l | Residual Sugar: 2.1 g/l | pH: 3.8

BOTTLING

November 2014