

**MAL
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BIOLENTO

MALBEC DE LAS COMPUERTAS



DESCRIPTION

We named this wines "biolento", like the small but violent creatures that harass our vineyards and constitute our biggest challenge in sustainable farming.

GEOGRAPHY

LOCATION: Las Compuertas, Luján de Cuyo

ALTITUDE: 1050 msnm

TYPE OF SOIL: Alluvial soil, of great depth and loamy-clay texture. Subsoil with alluvial stones starting at 4mt.

PERMEABILITY: Low

VINEYARD

YEAR OF PLANTATION: 1990

DENSITY: 4500 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Superficial

HARVEST

METHOD: Manual

MOMENT: Second week of April

ELABORATION

TOTAL TIME OF MACERATION: 25 days

MAX TEMP OF FERMENTATION: 28°C

YEAST: Indigenous

MALOLACTIC: 100%

CLARIFICATION/STABILIZATION: Natural, with cold

OAK AGING

USE OF OAK: Yes

TYPE OF OAK: 3rd use barrels

TIME IN CONTACT: 6 months

BOTTLE AGING

AGING IN TANK: 9 months

MIN AGIN IN BOTTLE: 6 months

AGING POTENTIAL: 7 years