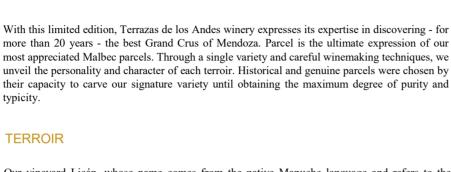
## MALBEC

PARCEL N° 12 S

LICÁN

2018





Our vineyard Licán, whose name comes from the native Mapuche language and refers to the rolling stones from the mountains, is located in the district of Chacayes (GI), department of Tunuyán in the Uco Valley at 1,250 m (4,010 ft). Placed on an alluvial fan created by the sediments of the Grande river, the estate presents steep slopes, poor and heterogenous soils with a sandy, loamy texture and calcareous coating. The weather in this region is cold which translates into a slower ripening process, favoring aromatic and color concentration

The soil of parcel N° 12 South of Licán estate delivers a vibrant Malbec that is powerful on the palate with aromas of black fruit and floral and herbal notes.

## **VINEYARD**

Altitude: 1.250 metres/4.101 feet above sea level

Vineyard location: Los Chacayes, Tunuyán (Uco Valley)

Year planted: 2007 years

Soil texture: 70 % sand, 15 % silt, 15 % clay

Percentage of vines owned: 100 %.

Yield: 70 gg/ha

Planting density: 7,937 plants/ha Irrigation system: drip irrigation Trellis system: high vertical trellis Pruning system: simple Guyot

Master **Global Masters** The Drink

**Business** 

HARVEST & VINIFICATION

In average 2018 was warmer and dryers than the historic, but the temperatures of the end of March and beginning of April were low. These low temperatures slowed down the ripening process and allowed us to pick at the optimal maturation point or "al dente" as we like to say. The harvest was done manually, and we selected the best bunches upon their arrival at the winery. We obtained excellent tannin quality which translated into a gentle and elegant maceration of 21 days.

Only 30% was aged in French oak barrels of first use and the other 70% aged in second-use barrels.

HARVEST DATE March 20th

## TASTING NOTES

Deep red color with purple hues. On the nose, it reveals a fine complexity, blending aromas of black fruit like blackberry and dry wild herbs like jarilla, rosemary and thyme. Great concentration and meaty, silky tannins that added to a balanced acidity, make this wine long and persistent in the mouth.

## **FOOD PAIRING**



It perfectly pairs with roasted or grilled beef, kid or lamb grilled accompanied by bell pepper, egg plant, pumpkin and tomato. Spices like cinnamon, star anise and clove.























MALBEC

1200m / 3937ft

PARCEL Nº12S

LICAN

2018











































