



LA GIOSTRA
DEL VINO



WINEMAKER
GIUSEPPE FRANCESCHINI

BACÁN MALBEC CLÁSICO 2011

VARIETY:

100% malbec

LOCATION VINEYARDS:

Agrelo, Lujan de Cuyo (Mendoza - Argentina)

VINEYARDS ALTITUDE:

1050 msnm

HARVEST:

manual harvest in 20 kg crates

DATE OF PLANTATION:

2000

VINE TRAINING SYSTEM:

doble spurred cordon

PLANT DENSITY:

4500 plants/ha

YIELD PER PLANT:

1,5 kg

TERROIR:

large percentage of silt and clay with pebbles and some sand in subsoil

VINIFICATION:

fermentation and maceration of 21 days in stainless steel tank, at the end of maceration, separation in two lots, 30 % aged in old oak barrels for 12 months with malo lactic fermentation and the other 70 % aged in stainless steel tank with malo lactic fermentation.

Aging in bottle of 12 months before selling

FERMENTACION TEMPERATURE:

between 21 y 28 °C

ALCOHOL:

15,2 % vol.

WINEMAKER:

Giuseppe Franceschini

PRODUCTION:

10.000 bottles