

## De Sed Malbec 2021 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Pampa El Cepillo

Elevation: 990 msnm

Varietals: 93% Malbec + 7% Chardonnay. We use grape from Canopus and source grape from grower Javier Martini.

Vineyard size: 8 ha Malbec

Vineyard age: 13 years old

Number of plants per hectare: 6.000 plants

Yields: 5.000 kg per ha.

Irrigation: drip irrigation

Soil composition: aluvial stones with calcium carbonate, limestone and sand

Training method: double guyot and double cordon

Harvest date: 2021

Type of viticulture: organic (certified) and biodynamic

Winemaking and ageing

Whole cluster: no

Yeasts: native

Fermentation container: concrete tanks

Maceration technique: pre-fermentation maceration for 4 days

Fermentation temperature: 22 to 26 °C

Length of fermentation: 2 weeks

Malolactic fermentation: yes

Aging container size/ material: concrete tanks of 8.600 liters

Time of aging in container: 6 months

Time of aging in bottle: 1 month

Analytical data

Alcohol: 13,2%

Ph: 3,6

Residual sugar: 2,1 g/l

Acidity: 5.02 g/l (tartaric acid)

Sulfites: 52 (SO<sub>2</sub>Total)

Winemaker: Gabriel Dvoskin

Price: €20

## Pintom 2020 Pinot Noir – TS

Province: Mendoza

Region: Uco Valley

Subregion: Pampa El Cepillo

Elevation: 990 msnm

Varietals: 100% Pinor Noir

Vineyard size: 1 ha.

Vineyard age: 13 years old

Number of plants per hectare: 7.000 plantas

Yields: 4.000 kg/ha

Irrigation: drip irrigation

Soil composition: aluvial stones with calcium carbonate, limestone and sand

Training method: double guyot and double cordon

Harvest date: 2021

Type of viticulture: organic (certified) and biodynamic

Winemaking and ageing

Whole cluster:yes,30%

Yeasts: native

Fermentation container: concrete tanks and micro-vinification in plastic tanks

Maceration technique: pre-fermentation maceration for 4 days and 14 days post fermentation

Fermentation temperature: 24° to 27° C

Length of fermentation: 2 weeks

Malolactic fermentation: yes

Size/material of the aging container: 225 liters / French oak barrels

Age of container if wood: fifth, sixth and seventh use

Type of barrel and Cooperage: used French oak from Boutes, Mercury, Radoux and Seguin Moreau

Time of aging in container: 10 months

Time of aging in bottle: 6 months

Analytical data

Alcohol: 12,5%

Ph: 3,76

Residual sugar: 1,77 g/l

Acidity: 5,55 g/l

Sulfites: 60 (S02Total)

Winemaker: Gabriel Dvoskin

Price: €55

## **Pintom Subversivo 2021 – TS**

Province: Mendoza  
Region: Uco Valley  
Subregion: El Cepillo  
Elevation: 990 msnm  
Varietal : 100% Pinot Noir  
Vineyard size: 0,3 ha  
Vineyard age: 13 years old  
Number of plants per hectare: 6.000 plants  
Yields: 3.500 ht/ ha.  
Irrigation: drip irrigation  
Soil composition: calcareous, sand and alluvial rocks  
Training method: double guyot and double cordon  
Harvest date: 2021  
Type of viticulture: organic (certified) and biodynamic

Winemaking and ageing  
Whole cluster: yes, 35%  
Yeasts: native  
Fermentation container: concrete tanks  
Maceration technique: maceration by infusion (35%)  
Fermentation temperature: 16° to 18°C  
Length of fermentation: 10 days  
Malolactic fermentation: yes, with native yeast  
Aging container size/ material: concrete tanks of 5.300 liters  
Time of aging in container: 6 months  
Time of aging in bottle: 2 months

Analytical data  
Alcohol: 12,3%  
Ph: 3,56  
Residual sugar: 1,8 g/l  
Acidity: 5.8 g/l in tartaric acid  
Sulfites: 40 (SO<sub>2</sub>Total)

Winemaker: Gabriel Dvoskin

Price: €30