

## Finca Suarez Las Piedras Malbec 2021 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.100 msnm  
Varietal: 100% Malbec  
Vineyard size: 2 ha.  
Vineyard age: 25 years old  
Number of plants per hectare: 6.000 plants Yields: 6.500 kg per ha.  
Irrigation: traditional  
Soil composition: White caliche, granitic gravels with high calcium carbonate content  
Training method: mixed cordon and guyot  
Fecha de cosecha: Marzo 2021  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 30% pressed  
Yeast: wild  
Fermentation container: 5.000 liters concrete vat  
Maceration technique: pigeage and pump over during 20 days  
Fermentation temperature: 29°C maximum  
Length of fermentation: 10 days  
Malolactic fermentation: yes  
Size/material of the aging container: concrete and foudre  
Age of container if wood: new  
Type of barrel and Cooperage: 1.200 liters French oak  
Time of aging in container: 12 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 14%  
Ph: 3,55  
Residual sugar: < 2 g/l  
Acidity: 5,5 g/l  
Sulfites: total maximum 60 ppm

Winemaker: Juanfa Suarez

Price: € 50

## Finca Suarez Perico Blanco 2021 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Paraje Altamira

Elevation: 1.100 msnm

Varietales: 70% chardonnay + 30% semillon

Vineyard size: 1 ha.

Vineyard age: 30 years old

Number of plants per hectare: 6.000 plants

Yields: 7.000 kg per ha.

Irrigation: traditional

Soil composition: Caliche Rosa. This is an uncommon soil in Altamira and is found in our farm. It is a sandy loam soil, which is a 30 to 50 centimeter thick layer of a hard rock formed by sand, clay and calcium carbonate.

Training method: double cordon

Harvest date: February 2021

Type of viticulture: sustainable

Winemaking and ageing

Whole cluster: 30% pressed

Yeast: wild

Fermentation container: used barrels

Maceration technique: none

Fermentation temperature: free

Length of fermentation: 10 days

Malolactic fermentation: partial

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

Age of container if wood: used

Type of barrel and Cooperage: French oak

Time of aging in container: 12 months

Time of aging in bottle: 6 months

Analytical data

Alcohol: 12,2 %

Ph: 3,35

Residual sugar: < 2 g/l

Acidity: 5,7 g/l

Sulfites: total maximum 80 ppm

Winemaker: Juanfa Suarez

Price: € 50

## Finca Suarez Semillon 2021 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Paraje Altamira

Elevation: 1.100 msnm

Varietal: 100% semillon

Vineyard size: 1 ha.

Vineyard age: 10 years old

Number of plants per hectare: 8.000 plants

Yields: 10.000 kg per ha.

Irrigation: traditional

Soil composition: alluvial, sandy loam in the upper soil and underneath granite stones covered in calcium carbonate.

Training method: double cordon

Harvest date: February 2021

Type of viticulture: sustainable

Winemaking and ageing

Whole cluster: 100% pressed

Yeast: wild

Fermentation container: used barrels

Maceration technique: none

Fermentation temperature: free

Length of fermentation: 10 days

Malolactic fermentation: partial

Ageing container size/material: used barrels

Type of barrel and Cooperage: 225 liters French oak

Time of ageing in container: 12 months

Time of ageing in bottle: 6 months

Analytical data

Alcohol: 11,7%

Ph 3,3

Residual sugar: < 2 g/l

Acidity: 6 g/l

Sulfites: total maximum 80 ppm

Winemaker: Juanfa Suarez

Price: € 40