

Finca La Escuela La Piedra 2019 - TS

Province: Mendoza

Subregion: Paraje Altamira Elevation: almost 1.052 msnm

Varietal: 100% Malbec Vineyard size: 7 ha

Vineyard age: 15 years old

Number of plants per hectare: 7.000 plants

Yields: 8tn/ha

Irrigation : flood irrigation Soil composition: stone

Training method: double gouyot
Harvest date: 10th-25th March 2019
Type of viticulture: conventional

Winemaking and ageing Whole cluster: yes, 30%

Yeast: natural

Fermentation container: small batch bin of 500 liters

Maceration technique: 2 days cold maceration

Fermentation temperature: 19°C

Length of fermentation: 15 days. All manual cap management with 2 punching downs

per day

Malolactic fermentation: yes

Size/material of aging container: French oak Age of container if made of wood: 18% new

Type of barrel and Cooperage: French oak barrels

Time of aging in container: 12 months Time of aging in bottle: 12 months

Analytical data Alcohol: 14% pH: 3.72

Residual sugar: dry Acidity: 5,6 g/l Sulfites: yes

Winemakers: Alejandro Sejanovich & Jeff Mausbach

Price: € 30



Finca 1955 2019 - TS

Province: Mendoza Region: Uco Valley Subregion: La Consulta Elevation: 1.006 msnm Varietal: 100% Malbec Vineyard size: 2 ha

Vineyard age: planted in 1955

Number of plants per hectare: 5.000 plants

Yields: 4 tn/ha

Irrigation: flood irrigation

Soil composition: sand and light silt soils

Training method: double gouyot

Harvest date: 10th - 25th March March 2019

Type of viticulture: conventional

Winemaking and ageing Whole cluster: yes, 30%

Yeast: natural

Fermentation container: small batch bin of 500 liters

Maceration technique: 2 days cold maceration

Fermentation temperature: 19°C

Length of fermentation: 15 days. All manual cap management with 2 punching downs

per day

Malolactic fermentation: yes

Age of container if wood: 24% new oak

Type of barrel and Cooperage: French oak barrels

Time of aging in container: 15 months Time of aging in bottle: 12 months

Analytical data Alcohol: 14% pH: 3,72

Residual sugar: dry Acidity: 5,6 g/l Sulfites: yes

Winemakers: Alejandro Sejanovich & Jeff Mausbach

Price: €30

Importer: Chais St Laurent