

ARGENTINA  
**RELOADED**

Beijing— 2023 November 30th

**Escorihuela 1884 The President's Blend 2020 – TS**

Province: Mendoza

Region: San Carlos (Malbec & Syrah) and Tupungato (Cabernet Sauvignon)

Subregion: El Cepillo (Malbec & Syrah) and San José (Cabernet Sauvignon)

Elevation: 1.200 (El Cepillo) and 1100 (San José) masl

Varietals: Malbec 85% + Cabernet Sauvignon 10% + Syrah 5%

Vineyard size: 65 ha (El Cepillo) and 5 ha (San José)

Vineyard age: 18 years old (El Cepillo) and 21 years old (San José)

If it is a single vineyard, the number of plants per hectare: 5,500 plants/ha (El Cepillo) and 5,000 plants/ha (San José)

Yields: 70 qq/ha (El Cepillo) and 80 qq/ha (San José)

Irrigation: drip irrigation

Soil composition: El Cepillo are deep with a sandy-silty profile in the lower part while in the higher areas they are rocky and rich in calcium carbonate (caliche). Sandy loam soil with spots of stones of alluvial origin in San José, Tupungato.

Training method: high trellis

Harvest date: 23<sup>rd</sup> March 2020 (Malbec), 20<sup>th</sup> March 2020 (Syrah) and 30<sup>th</sup> March 2020 (Cabernet Sauvignon)

Type of viticulture: conventional (San José) & biodynamic (El Cepillo)

Vinification and aging

Whole bunch: no. Destemmed grapes

Yeasts: In the case of organic-biodynamic grapes, fermentation is carried out with indigenous yeasts. In the Conventional vinification we used selected yeasts.

Fermentation container: Stainless steel & French oak vats

Maceration technique: Fermentation and post-fermentation maceration (time depends on tasting)

Fermentation temperature: 25-30°C

Length of fermentation: 15-20 days

Malolactic fermentation: Yes. In the case of Cabernet Sauvignon it is made with co-inoculated lactic acid bacteria.

Size and material of the aging container: French and American oak barrels of 225, 300 and 500 liters and 20% cut in stainless steel tank

Age of the container if it is wooden: new and used barrels

Type of barrel and cooperage: French and American oak barrels of 225, 300 and 500 liters from different cooperages

Aging time in container: 14 to 16 months

Aging time in bottle: 1 year

Analytical data

Alcohol: 14.20 %

Ph: 3.67

Residual sugar: 2.62 g/l

Acidity: 5.77 g/l

Sulfites: 84

Winemaker: Matias Ciciani

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**Escorihuela 1884 Limited Production Cabernet Sauvignon 2020 – TS**

Province: Mendoza

Region: Tupungato

Subregion: San José

Elevation: 1080 masl

Varietals: 100% Cabernet Sauvignon

Vineyard size: 5 ha

Vineyard age: 21 years old

If it is a single vineyard, the number of plants per hectare: 5000 plants/ha

Yields: 80 qq/ha

Irrigation: drip irrigation

Soil composition: sandy loam soil with spots of stones of alluvial origin.

Training method: high trellis

Harvest date: 28<sup>th</sup> March 2019

Type of viticulture: conventional

Vinification and aging

Whole cluster: no. Destemmed grapes

Yeasts: selected

Fermentation container: stainless steel and French oak vats

Maceration technique: fermentation and post-fermentation maceration (time depends on tasting)

Fermentation temperature: 25-30°C

Length of fermentation: 15 to 20 days

Malolactic fermentation: Yes, with co-inoculated lactic acid bacteria

Aging container size/material: 225 liters French oak barrels and 5.000 liters French oak vats.

Age of the container if it is made of wood: 5.000 liters vats up to 10 years old and barrels up to 3<sup>rd</sup> & 4<sup>th</sup> uses.

Type of barrel and cooperage: 225 liters and 300 liters French oak barrels from different cooperages

Aging time in container: 12 to 14 months

Aging time in bottle: 6 months to 1 year

Analytical data

Alcohol: 14.10 %

Ph: 3.69

Residual sugar: 2.45 g/l

Acidity: 6.22 g/l

Sulfites: 115

Winemaker: Matias Ciciani