

## Matervini Blanco 2020 - TS

### Vineyard information

Province: Mendoza

Region: Uco Valley

Subregion: Los Chacayes

Elevation: 1.100 masl

Varietals: Viognier 53% - Marsanne 47%

Vineyard size: 3 ha

Vineyard age: 12 years old

Yields: 6.000 kg/ha

Irrigation: drip irrigation

Soil composition: deep alluvial soils with good texture and granulometric curve.

Product of the alluvial cone of the Chacayes River and strongly influenced by the cold air currents coming from the Quebrada del Manzano.

Training system: VSP

Harvest date: 09<sup>Th</sup> March 2020

### Winemaking and aging

Fermentation container: stainless steel tank without epoxy

Length of Fermentation: 2 weeks

Malolactic fermentation: spontaneous but partial

Container size/material: 50% 11 months in 225 liters French oak barrels. The other 50% was aged in a concrete egg

Age of container if wood: 4th use

Type of barrel and Cooperage: Boutes

### Analytical data

Alcohol: 14.2%

Residual sugar: dry

Acidity: 3,62 g/L

Sulfites: yes

Winemaker: Santiago Achaval and Roberto Cipresso

## Matervini Viña Canota Malbec 2020 - TS

### Vineyard information

Province: Mendoza

Region: Las Heras

Subregion: IG Canota Valley

Elevation: 1.100 masl

Varietals: 100% Malbec

Vineyard age: 12 years old

Number of plants by hectare: 5.000 plants

Yields: 3.000 kg/ha

Irrigation: drip irrigation

Soil composition: broken sedimentary rock, mainly shales – Clayey with calcareous layer.

### Winemaking and aging

Yeast: Laffort F33

Fermentation container: concrete pool coated with epoxy for 7 days

Maceration technique: no cold maceration nor post-fermentation. No usage of enzymes or sulphites during grinding. Intensive open pumping over, up to 12 hours per day.

Fermentation temperature: Min. 30°C – Max. 34°C

Length of fermentation: 2 weeks

Malolactique fermentation: full and spontaneous, in barrel

Aging container size/material: 225 and 160 liters French oak barrel

Age of container: 40% new and 60% 2<sup>nd</sup> use

Type of barrel and Cooperage: Boutes

Aging time in container: At least 12 months on fine filth. 15 months total

Aging time in bottle: 18 months

### Analytical data

Alcohol: 14.2%

Residual sugar: dry

Acidity 3,94 g/L

Sulfites: yes

Winemaker: Santiago Achaval and Roberto Cipresso