



LA GIOSTRA
DEL VINO

BACÁN MALBEC CLÁSICO

VARIETY

Malbec 100%

VINEYARD LOCATIONS

Agrelo – Luján de Cuyo; Campo Vidal – Tunuyán
(Mza – Argentina)

YEAR OF HARVEST

2008

HARVEST

Manual harvesting using 20 kg crates

DATE OF PLANTATION

2000 and 1994

VINE TRAINING SYSTEM

Double embroidered cordon

PLANT DENSITY (PLANTS/HA)

4500 and 5500

TERROIR

A large amount of sun, with soil consisting of a large percentage of silty loam and pebbles and also of silty clay and pebbles.

AVERAGE HEIGHT ABOVE MEAN SEA LEVEL (M)

1050 and 950

YIELD PER PLANT (KG)

1,5

VINIFICATION

Maceration of 18 days in a cement tank, malolactic fermentation at 21 - 30°C, after which the wine is aged for 12 months.

FERMENTATION TEMPERATURE

Between 21 and 30°C

ALCOHOL

13,90 % vol.



WINEMAKER
GIUSEPPE FRANCESCHINI