



LA GIOSTRA
DEL VINO



WINEMAKER
GIUSEPPE FRANCESCHINI

BACÁN MALBEC CLÁSICO

VARIETY

Malbec 100%

VINEYARD LOCATIONS

Agrelo – Luján de Cuyo (Mza – Argentina)

YEAR OF HARVEST

2010

HARVEST

Manual harvesting using 20 kg crates

DATE OF PLANTATION

2000

VINE TRAINING SYSTEM

Double embroidered cordon

PLANT DENSITY (PLANTS/HA)

4500

TERROIR

A large amount of sun, with soil consisting completely of silty loam and pebbles.

AVERAGE HEIGHT ABOVE MEAN SEA LEVEL (M)

1050

YIELD PER PLANT (KG)

1,5

VINIFICATION

Maceration of 18 days in stainless steel tanks. 80% then goes to stainless steel tanks for malolactic fermentation and 20% goes to barrels of second and third use, where the malolactic fermentation takes place between 22 - 28°C. The wine ages for 12 months.

FERMENTATION TEMPERATURE

Between 22 and 28 °C

ALCOHOL

14,50 % vol.