



LA GIOSTRA
DEL VINO



WINEMAKER
GIUSEPPE FRANCESCHINI

BACÁN MALBEC RESERVA 2011

VARIETY:

100% malbec

LOCATION VINEYARDS:

Agrelo, Lujan de Cuyo (Mendoza - Argentina)

VINEYARDS ALTITUDE:

1050 msnm

HARVEST:

manual harvest in 20 kg crates

DATE OF PLANTATION:

2000

VINE TRAINING SYSTEM:

doble spurred cordon

PLANT DENSITY:

4500 plants/ha

YIELD PER PLANT:

1 kg

TERROIR:

large percentage of silt and clay with pebbles and some sand in subsoil

VINIFICATION:

fermentation and maceration of 30 days in stainless steel tank, at the end of maceration, separation from the skins and racking to barrels, 80 % new oak barrels for 18 months with malo lactic fermentation and the other 20 % aged in second use barrels with malo lactic fermentation. Aging in bottle of 12 months before selling

FERMENTACION TEMPERATURE:

between 21 y 30 °C

ALCOHOL:

16 % vol.

WINEMAKER:

Giuseppe Franceschini

PRODUCTION:

10.000 bottles