



**TOP
SELECTION**
EST. 2000

Bemberg 'La Linterna' Malbec Gualtallary

COUNTRY

Argentina

REGION

Mendoza

GRAPE

Malbec

VINTAGE

2017

ABOUT THE DOMAINE

The Bemberg family have established Bemberg Estate with the ambition of producing the finest wines in Argentina. With an ultra-selective approach to the very best micro-terroirs, from Salta to Mendoza, Daniel Pi, one of the most respected winemakers in Argentina, is crafting a unique wine collection that represents the pinnacle of what each region can offer. Carefully hand-harvested, each grape variety is fermented in stainless steel with indigenous yeasts, maintaining the authenticity of site origin, prior to maturation in French oak barrels. These estate hallmarks allow a smooth, rounded texture across the range, with deep fruit concentration and inimitable complexity.

WINEMAKING

Fermentation: Spontaneous fermentation in concrete vats following 5 days of cold soaking. Maceration: Total maceration time of 20 to 25 days. Ageing: Aged for 18 months – 30% in 3,000L oak vats and 70% in 300L new barrels. Production: 3,192 bottles produced.

TASTING NOTES

Perfumed aromas of stewed cherries, currants, sandalwood, dried spices, lemon zest, iodine and dried lavender. Full-bodied with firm, creamy and silky tannins. So much fragrance with vivid layers of fruit, spice and dried flowers and earthier notes of mushrooms and bark. Wonderful complexity.



TECHNICAL NOTES

Alcohol
14.5%