

Bemberg 'La Linterna' Malbec - Valle de Pedernal

COUNTRY

Argentina

REGION

Mendoza

GRAPE

100% 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: Spontaneously fermented in concrete vats following 5 days of cold soaking. Whole Bunch: 10% whole bunch included. Maceration: Total maceration lasted between 20 to 25 days. Malolactic Fermentation: 100% spontaneous malolactic fermentation. Ageing: Aged for 18 months — 30% in oak vats, 70% in new barrels. Production: 3,354 bottles produced.

TASTING NOTES

Fragrant nose of baked blueberries, blackberries, walnuts, cloves and potpourri. It's full-bodied with ripe, creamy tannins. Fleshy, layered and decadent, yet elegant, too. Long and delicious.



TECHNICAL NOTES

Alcohol by volume
14.5%