

CASARENA S.V.

Jamilla's Vineyard (Perdriel) — Malbec 2017



ORIGIN

Denomination of Origin: Perdriel, Luján de Cuyo, Mendoza Argentina.

Year of planting: 1995

Driving system and pruning: trellis, double Guyot pruning.

Irrigation system: traditional by furrows.

Yield: 7,500 kilos per hectare.

Altitude: 940 meters above sea level.

Type of soil: loamy-clayey and stony.

Climate: continental arid.

HARVEST (VENDIMIA) 2017

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. At the same time, the rain was a preponderant factor when defining the grape harvest. However, the good analysis of the information collected and the understanding of the terroir allowed to obtain an excellent fruit quality.

COMPOSITION

Varietal: Malbec 100%

VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the aromas and flavors more delicate of the grapes.

BARREL AGING AND STORAGE POTENTIAL

Aging: 12 months in first use French oak barrels.

Storage Potential: 10+ years.

ANALYSIS

Alcohol: 14.5% v/v — **Acidity:** 6.5g/l expressed in tartaric acid — **PH:** 3.5"

TASTING NOTES

Jamilla's vineyard surrounds Casarena winery. The soil has its origin in what once was the bed of the Mendoza River. This explains the presence of boulder as main characteristic. Rocky limestone and shallow soil. Our Malbec from Jamilla's vineyard is characterized by its mineral notes and red fruit flavors. The mouthfeel is fruity with well-integrated tannins from its 12 months aging in French oak barrels.

Custodians of Luján de Cuyo's terroir