



**Malbec D.O.C. Single Vineyard.**  
Vintage 2005.

The DOC "Luján de Cuyo" was created in 1989 with the objective of protecting and regulating the farming and production techniques of the Malbec varietal, which is native of the Luján de Cuyo region. As it happens with the most demanding Denominations of the world, a wine with DOC Lujan de Cuyo certification must comply with a strict protocol that begins at the vineyard and finishes once the wine has been produced, after obtaining the approval of the Regulating Commission.

"La Linda" Vineyard. Vistalba.  
Luján de Cuyo, Mendoza.  
960 m above sea level

**TASTING NOTES**

It shows an intense violet color and displays ripe cherry and plum aromas. Spiced, with hints of mocha and blackberries, this is a delicately perfumed wine with elegant sweetness.

♦ **TECHNICAL SHEET**

<b>Climate</b>	Dry, very cold winters, temperate springs, fresh summers. Big thermal temperature between night and day. Average summer temperature: 22° C and average winter temperature: 6° C. Minimum winter temperature: -6° C. Average annual rainfall: 197 mm.
<b>Soil</b>	Alluvial, clay and limestone. Abundant lime. Shallow. Subsoil of stone and pebbles. Good drainage. 1.5% west-east and 1% south-north inclination.
<b>Oak Ageing</b>	14 months in French oak barrels and 1 year in bottle.
<b>Yield of Vineyard</b>	70 qq/ha 49 hlts. / ha.
<b>Grape Variety</b>	Malbec 100%.
<b>Ageing Potential</b>	8 years.
<b>Filtering</b>	One very light filtering.
<b>Service Temperature</b>	16°C / 18°C.
<b>Basic Analysis</b>	Alcohol 14,40° pH 3,64 Total Acidity 4,70 g/l Residual Sugar 2,25 g/l
<b>Pairing</b>	Red meat - Partridge, quail, turkey - Roasts - Hard cheese.

