



Paciencia X.XI.XII

Varietal composition: Malbec 100%.

Grape sourcing: Vistaflores West, Tunuyan, Mendoza.

Altitude: 1.170 msnm.

Soil Characteristics: Alluvial origin. Mostly deep, sandy-silty soils, with stones in small areas.

Age of the vineyard: 16 years.

Trellis system: VSP.

Density of plantation: 3800 plants/ha.

Irrigation system: drip irrigation, enforced with flood irrigation twice a year.

Moment of harvest: Second and Third week of April of 2010, 2011 and 2012.

Harvest method: Manual, in 13kg plastic containers.

Type of Maceration: 5 days pre-fermentative cold maceration.

Total time of Maceration: 28 days.

Type of yeast: Indigenous.

Temperature of Fermentation: between 26-28 °C.

Time in oak: 12/24/36 months for 95% of the wine- 5% unoaked.

Type of oak: 225 lt barrels: 67% French - 33% American. 100% new oak.

Alcohol: 14.6% by vol.

Residual Sugar: 2.13 gr/lt.

Ph: 3.71

AT: 5.69

Total Production: 896 bottles.

