

## TIERRA DE LUNA SYRAH-MALBEC 2016



### TASTING NOTES

Intense ruby red colour. Aromas of red fruits, subtle notes of spice characteristic of the Syrah variety, and floral hints. This wine is characterised by the softness and pleasantness of the tannins. The finish continues to show the notes of red fruit characteristic of the Malbec variety grown in warm areas, such as Maipú.

### VARIETY

80% SYRAH - 20% MALBEC. These two ripening late varieties find all the elements which they need here in Argentina, the sun and the climate, in order to produce rich wines with magnificent flavors.

### VINEYARD

#### *Soil*

The grapes ripen slowly on clayey soils. The minerality of which gives this wine the complexity and the harmony of its flavours and aromas.

#### *Density*

3000 vines/ha.

#### *Climate*

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

#### *Average age of the vines*

10 years.

#### *Yield*

90hl/ha.

#### *Location*

Our grapes are grown in the warm areas to the east of Mendoza.

### WINEMAKING

#### *Harvest*

Mechanical harvest made between the end of February and the beginning of March.

#### *Vinification*

Cold maceration for 3 days and alcoholic fermentation with regular pumping over and delestage. The fermentation made with selected yeasts at a controlled temperature of 26 °C.

#### *Ageing*

Aged in tanks before bottling.

### THE VINTAGE

After a particularly cool summer, we starting picking the Pinot Gris at the end of February, about two weeks later than usual. March and April were cold and damp. Despite the rain, no botrytis appeared, thanks to rigorous work in the vineyards. This vintage is marked by a lower level of alcohol than the previous vintage. 2016 also offers elegant aromatic wines with exceptional acidity.