



PADRILLOS MALBEC 2014

PRODUCTION AREA: Tunuyan, Vistaflora, Ernesto Catena Vineyard
La Consulta, Altamira - Agrelo, Luján de Cuyo

SOIL COMPOSITION: Loamy clay, sandy loam

VINES PER ACRE: 2200

TRAINING METHOD: VSP Guyot

YIELD PER ACRE: 3 tons

ELEVATION OF THE VINEYARDS: 3,600 feet on average

EXPOSURE: East-West

HARVEST TIME: Last week of March, first of April

TOTAL TIME OF FERMENTATION: 14 days in stainless steel

TEMPERATURE OF FERMENTATION: Between 82-86°F

MALOLACTIC FERMENTATION: 100%

OAK AGING: 225 liter oak barrels

TIME IN OAK: 8 months

TYPE OF OAK: 50% French – 50% American
(10% new, 40% 2nd and 3rd use)

ALCOHOL: 13.9 % by volume

RESIDUAL SUGAR: 2.4 g/l

pH: 3.72

TA: 5.8 g/l