

A LISA

Vintage: 2016

Blend: 90% Malbec, 9% Merlot and 1% Petit Verdot

Alcohol: 13,5%

PH: 3,60

Acidity: 5,4 g/l

Production: 63.000 bottles

Area: Río-Negro, Patagonia, latitude 39, Argentina

Weather: Moderate winter, a bit rainier than usual; cool spring with some frosts in November that affected our yields, but improved quality. Summer was cool, with a couple heat waves in February and March. Humidity was 50% at its maximum. Autumn was long and mild.

Soil: Fluvial, old river bed, sandy gravel, limo and limestone. Water bed at 1,8 meters depth.

Vines: 5 hectares 13 years old at our property in the Patagonian steppe and 15 hectares in leasing, 40 years old vines.

Irrigation: drip irrigation in the younger vineyard and flood irrigation in the old ones. Excellent water quality.

Winemaking: Grapes harvested in February- March in 15kg trays to avoid crushing the bunches during transportation. Then 90-95 % of the bunches are destemmed. Elaborated yeast, minimum extraction, and early pressing right after fermentation to avoid extracting hard tannins and vegetable notes.

Maturation: 20% was aged in used French oak barrels for 9 months and the rest in stainless steel tanks.

Bottling: January - February 2017, unfiltered.

Temperature and food pairing: 16° C, recommended with lamb, steak and fish.

Bottle: this is the first vintage we bottle A Lisa in a burgundy bottle, to celebrate more the elegant identity of this wine. A Lisa is named after our winemaker's grandmother

