



VALLES CALCHAQUIES



EL ESTECO OLD VINES



El Esteco Old Vines pays homage to the life and history of some of our more than 50-year-old vineyards. Living in perfect harmony with the terroir of Cafayate, in the province of Salta, these vineyards call for minimum human intervention and ultimately yield exceptional wines.... Wines that achieve a perfect balance over time. The silent witnesses to a healthy, natural evolution.

MALBEC

Winegrowing

Our Las Mercedes estate is home to 370 pergola-trained Malbec vines whose origins can be traced back to more than 65 years ago and today deliver violet-coloured wines of intense flavour and aromas of red berries and plums with a subtle, fresh herbal touch.

The crafting of this wine involves the careful marking and selection of each of the vines for harvesting. Once they have reached their optimal level of ripeness, the grapes are manually harvested into 18-kilo bins in the early hours of the morning, paying absolute attention to every detail along the way. They are promptly taken to the winery for winemaking. Once there, they go through a sorting line. Pre-fermentative maceration takes place in ovoid 3,000-litre vats for five days, after which the alcoholic fermentation immediately begins using native yeasts. After this stage, the wine is devatted and restored to the ovoid vats for the natural malolactic fermentation to occur.

The wine is bottled unfiltered and aged in the bottle for the following 6 to 8 months.

Organoleptic Evaluation

Colour: A young wine offering violet hues and very good intensity. Its legs leave a coloured trail down the bowl of the glass.

Aroma: Fruity, it holds delicate aromas of fresh herbs, red berries and plums.

Palate: Intense and powerful on the attack. Fresh, with a clearly presence of tannins on the mid-palate, this a very good wine.

Grape and Vineyard Origin

- Las Mercedes Estate - Plot No. 31 - El Esteco Winery, Cafayate Valley - Province of Salta - Argentina.
- Age of the vineyard: 72 years - Year of implantation: 1946
- Trellising system: Pergola trained own-rooted vines
- Row orientation: north-south
- Average yield: 8,500 kg/ha
- Irrigation System: surface furrow irrigation. Meltwater from the mountains.
- Soil: Sandy-loam texture - poor soils
- Harvest Month: March
- Production: 3,000 l.

Ageing Potential

7 years as from harvest date, providing the wine is kept in a dark, dry and cool cellar.

Suggestions

Recommended serving temperature: between 17° C and 19° C. Leave open for 15 minutes before serving.

Chemical Analysis

ABV: 14,5 %
Reducing sugars: 3,82 g/l
Total acidity: 5,75 g
pH: 3.6

