

J ALBERTO

Añada: 2020

Vines: (field blend) 95% Malbec y 5% Merlot. Planted in 1955, selection massale and pre-pheloxera

Alcohol: 13,5 %

PH: 3,65

Acidity: 5,60 g/l

Production: 15.000 bot (750ml.) & 100 magnums.

Area: Mainque Rio-Negro Patagonia Latitude 39 Argentina

Weather: The winter of 2019 was brief but very cold. Some early mild frosts without consequence. The spring was cool and allowed very good flowering and setting for the harvest. Overall good template "patagonian" weather. The early summer was with normal temperatures but mid January some peaks of severe heat off and on disturbed the good weather previous to that. The harvest was in two parts, the first half we picked with great pH and acidities and moderate alcohols, the second part we brought in grapes that were more mature and lower in acidity. Naturally the first half balanced the second.

Soil: Fluvial, old river bed, sandy gravel, clay, limo, carbonate calcified water bed which is 1,80 meter's deep.

Irrigation: Flood irrigation ¾ times a year. Excellent water quality.

Hectares: 4,5 hectares, North/ South exposure. The vineyard is farmed divided in 5 parcels according to the different soil types; Cultivated with compost and cover cropped, no topping just rolling top canopy to improve our pH's and without treatments like sulphur or anything for that matter.

Certifications: Organic vines by Ecocert. Vines farmed following biodynamic practices.

Winemaking: Hand picked early in the mornings in order to capture the "soul" and freshness of the grapes and keep a good pH.

Each parcel are picked according to their soil types and ripness.

40% whole bunch and the rest is destemmed. Indigenous fermentation without temperature control, no tartaric adjustment, no sulfur added. Very Little movement and maybe a couple of delestaje. Light pressed and malolactic in stainless Steel tank. Then aged partly in cement eggs, stainless Steel and old french cooperage.

Elvage: 13 months with very Little sulfur.

Bottling: January 2021, filtered.

Temperature and food pairing: 14°- 16° Celsius with white meat, veal, game and white fish.

