

A LISA

Vintage: 2020

Blend: 90% Malbec - 9 % Merlot - 1% Cabernet Franc.

Alcohol: 14%

PH: 3,70

Acidity: 5,10 g/l

Production: 73.000 bottles and 1,000 magnums

Area: Mainque Río-Negro, Patagonia, latitud 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.

Vines: 40 to 50 -year-old massal, pre phylloxera original rootstock vines, conventional farming. Vineyards under leasing from local producers in Mainque in order to help them preserve the old vineyards instead of selling the plots for real estate purposes.

Irrigation: Flood irrigation (typical of the area). Excellent water quality.

Winemaking. Manuel harvesting, 100% destemmed with no sulfur addition at crush and very little acidity correction. 10-day fermentation without temperature control in order to let the process occur in the most natural way possible. Early pressing in order to keep soft tannins and maximum sense of place. Low intervention winemaking.

Maturation: 20% in used French small barrels and 80% in stainless steel tanks for 9 months, filtered and bottled in January 2021 all in one lot.

Temperature and food pairing: 14 to 16° C, recommended with lamb, steak and fish.

