

J ALBERTO

Vintage: 2021

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

Alcohol: 13,5 %

PH: 3,70

Acidity: 5,77 g/l

Production: 19.900 bot (750ml.) & 300 magnums.

Area: Mainque Rio-Negro Patagonia Latitude 39 Argentina

Weather: The winter of 2020 was one of the coldest in the last 20 years in most of Patagonia.

The spring started with several big frosts that affected most plantations of fruit trees and vineyards in the area. We lost 30% of the crop due to the frost.

Mid spring, the climate stayed clement but with regular strong winds well into January 2021, this also caused some uneven settings during the flowering, which again dropped the yield as well.

The summer was divided into two parts, the first which was from December till the 10th of March with mild days and then until end of May, some very hot spells and extreme heat spikes. All this seasoned by warm nights, throughout the whole summer, very unusual for the area.

All in all, a very complex year, one had to really rely on great viticulture and wise picking decisions.

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 crops, 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: Handpicked 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 ripeness.

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.

Elevage: 13 months with very little sulfur.

Bottling: January 2022, filtered.

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

