



# ISASMENDI

## ESTATE SINGLE VINEYARD

*We identify and select the best grapes to make a premium extreme altitude Calchaqui blend.*

YEAR  
VARIETAL  
N° BOT  
OENOLOGIST  
HARVEST  
AGEING P.

*Jean Paul y Sylvie Bonnal*

*manual*

*20 Years*

*Extreme altitude Malbec with great body, structure and balance. Intense, mature, complex and balsamic with sweet aromas of red and black fruits and spices. Fine tannins and a long finish.*

### VINEYARD

NAME	LOCATION	SIZE	ALTITUDE
<i>Isasmendi Estate</i>	<i>Cachi (IG)</i>	<i>3,5 has</i>	<i>2500 masl</i>
SOIL	IRRIGATION	YEILD	DENSITY
<i>sandy-loam</i>	<i>drip</i>	<i>4000 kg/ha</i>	<i>3400 p/has</i>
TRAINING SYSTEM		PHILOSOPHY	
<i>cordon and pergola</i>		<i>sustainable</i>	

### FERMENTATION

CONTAINER	TIME	TEMPERATURE	MALOLACTIC
<i>bin 400 kg.</i>	<i>12 days</i>	<i>27°C</i>	<i>yes</i>

### AGEING

% OAK	TYPE	USE	TIME
	<i>french oak</i>		
BOTTLE		TIME	
<i>750ml</i>		<i>4 years</i>	

### TECHNICAL DATA

ALCOHOL	R. SUGAR	PH	T. ACIDITY

