

# LAS ESTELAS

MALBEC 2017



## HISTORY

At the beginning of the 1940s Estela Perinetti's grandfather purchased Mangato vineyard, 64 acres of land located in Tupungato to produce Semillón, he named it Finca Mangato. A few decades later, her father, Héctor A. Perinetti MD, planted the first Cabernet Sauvignon and Malbec. Estela and her mother, choose the stoniest and highest (1300 mts) lot to produce the first malbec of the vineyard, the one that broke with the tradition. This wine is the result of my interpretation of the Bordeaux varieties in such a special terroir.

## REGION

Tupungato, Mendoza, Argentina

## VARIETAL

100% Malbec

## VINEYARDS

The El Peral District of Tupungato. High altitude vineyard from 1200m to 1250m with stony soils and good drainage. Las Estelas Comes from Alto Las Piedras; the highest part of the vineyard with the stoniest soil.

## WINEMAKER

Estela Perinetti

## VINTAGE

2017 was a low yield vintage, with a relatively cold Spring. Fruit set was less than average, the season was dry sunny and relatively fresh. The wine is concentrated, with good natural acidity and great color. The alcohol level is moderate for the area. The grapes were picked the first week of April.

## WINEMAKING

The grapes were fully de-stemmed, and crushed. Cold maceration lasted 2 to 3 days, and fermentation lasted 7 to 11 days in stainless steel tanks. Then maceration lasted from 2 to 7 days depending on tasting. Aged in barrels for 10 months, 20% new French oak, 60% second used barrels and 20% no oak.

## TASTING NOTES

Cassis, blackberry and blueberry notes add to a complex and delicate nose. An elegant wine for a Malbec from Mendoza. Ripe tannins, yielding a long and fruit finish.

## TECHNICAL INFORMATION

pH: 3.7

Total Acidity: 5.50

Alcohol: 14%