

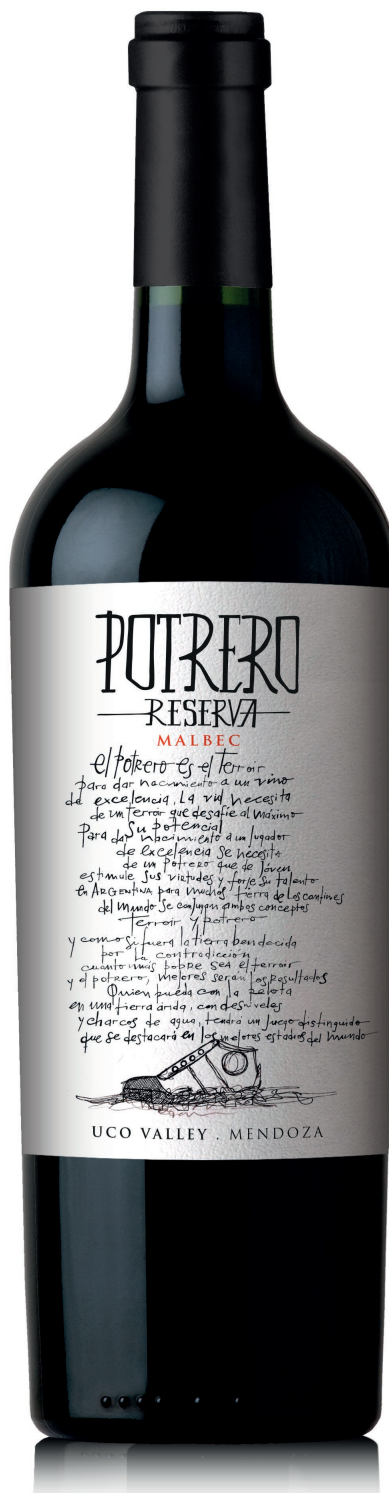
VINOS
DE
POTRERO

JAMES
SUCKLING

92
points

Des
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dos

92
points



POTRERO
— RESERVA —

HARVEST DATE: March 2018

DENOMINATION OF ORIGIN: GUALTALLARY

COLOR: Red

WINE TYPE: Still

GRAPE TYPE: Malbec

The difference with respect with Malbec de Potrero basically lies in the quality of the must, which spends more time in contact with the oak. However, the fruit character and the terroir continue to play a key role.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.

Essentially calcareous soils.

VINIFICATION:

Traditional, in concrete vats/ eggs at approximately 30 °C. Cold maceration for five days. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts (15 g/Hl). Extraction practices are decided with a view to obtaining well-structured wines.

AGING: 12 months in once- and twice-used oak barrels.