



ESPIRITU

PERCENTAGE BLEND: 100% MALBEC

VINEYARD INFORMATION

APPELLATION Mendoza (Luján de Cuyo)
T. SYSTEM VSP (Vertical Shoot Positioned)
IRRIGATION Dripping system
SOIL Clay and Loam
CLIMATE Semi-desert (Rainfall: 225 mm/year)

HARVEST INFORMATION

DATE April
TYPE Handpicked
YIELD 10 and 12T on/ha

WINEMAKING

WINEMAKER
Jimena Lopez.
CRUSHING/DESTEMMING
Gentle destalking
TANKS (TYPES)
Stainless steel and concrete pools
Fermentation for 7 days at temperature of 25-28°C. Maceration 18 days
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION)
Use of mini-staves post blending
FINING
White egg
FILTRATION
Crossing flow
STABILIZATION
Protein/Cold stabilization at -4°C

ANALYSIS

Alcohol % (V/V) 13.7
Residual sugar (g/l) 2.65
Total Acidity (g/l) 5.03
PH 3.80