

Bemberg 'La Linterna' Malbec - La Consulta

COUNTRY	REGION	GRAPE	VINTAGE
Argentina	Mendoza	Malbec	2015

ABOUT THE DOMAINE

The Bemberg family have established Bemberg Estate with the ambition of producing the finest wines in Argentina. With an ultra-selective approach to the very best micro-terroirs, from Salta to Mendoza, Daniel Pi, one of the most respected winemakers in Argentina, is crafting a unique wine collection that represents the pinnacle of what each region can offer. Carefully hand-harvested, each grape variety is fermented in stainless steel with indigenous yeasts, maintaining the authenticity of site origin, prior to maturation in French oak barrels. These estate hallmarks allow a smooth, rounded texture across the range, with deep fruit concentration and inimitable complexity.

WINEMAKING

Grapes from the best rows within the vineyard plot are hand harvested in 450 kg bins. Once in the cellar, clusters are selected and destemming is conducted. The fruit is fermented in 100 hl concrete vases with native yeast typical of this vineyard. Then, classic maceration is conducted through daily delestage and pumping during three weeks, after which a pneumatic pressing is applied. Afterwards, racking and malolactic fermentation take place. Aged for 18 months in new French oak barrels. To preserve intact all the wine features, bottling is performed without stabilizing or filtering.

TASTING NOTES

Brightness of fruit and an irresistible violets fragrance draws you in. A complex spectrum of blackberry, damson, caramelized cherry, wild herbs, fennel, peppery rucola, marzipan and cacao further adds to the charismatic expression. Focused and polished with vibrant acidity, grippy tannins and a strong mineral graphite backbone giving a flinty restraint to the lush and chalky texture. A stylish and elegant wine which cleverly combines beautiful energy with gentle power.



TECHNICAL NOTES

Alcohol
14.5%