

Bemberg 'La Linterna' Malbec - Valle de Pedernal, San Juan

COUNTRY	REGION	GRAPE	VINTAGE
Argentina	Mendoza	100% Merlot	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

Clusters are harvested by hand in 450 kg bins from the best rows in the plot. Once in the cellar, clusters are selected and destemmed. After destemming, fermentation is conducted in 60 hl French oak barrels using a 15% of whole clusters, with the purpose of providing mouthfeel and carbonic maceration features that underline the fruity characteristics of the region. Afterwards, soft pigeage and pumping over are conducted with native yeast from the vineyard on a daily basis, during a period of 4 weeks. After that, pneumatic pressing and decanting works are conducted. 18 months in new French oak barrels. To preserve intact all the wine features, bottling is performed without stabilizing or filtering.



On the nose there are aromas of strawberry, cherry and dark, juicy blackberry and blueberry fruit balance the classy restraint of pencil shavings and a fine scent of crushed stone-chalky minerality. A hint of marzipan adds to the picture of a highly charismatic wine. While focused and linear in its firmly structured frame, it offers lushness and silky texture with a macadamia nut-like creaminess.

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TECHNICAL NOTES

Alcohol by volume 14.1%