

EL ESTECO

CHAÑAR PUNCO

ORIGIN:

Calchaquí Valley, Argentina

STORYLINE:

Chañar Punco 2011 is a high altitude field wine crafted to offer concentrated personality and great structure. Only eight barrels have been produced of this true “Gran Vino Tinto Argentino”.

TERROIR:

Chañar Punco is a unique sub-region surrounded by the Quilmes Mountains, located southwest within the Calchaquí Valley. At 2000 meters above sea level, this terroir displays unique characteristics. Poor, rocky and calcareous soil combined with the scarce heat load, radiation, in the months prior to harvest, allows the grape to slowly develop its maximum expression.

Vineyards orientation runs from North to South allowing moderate winds from the north to improve the microclimate of the canopy. Distilled water is pumped deep from the soil and drip irrigation is used.

VARIETY:

65% Malbec – 35% Cabernet Sauvignon

WINEMAKING:

- Concentrated bunches of small grains selected from the best rows of the parcels are manually harvested in 18Kg plastic bins.
- A second selection is done in the crushing area.
- Pre-fermentative macerations are carried on at 7°C, and native yeasts are used for the alcoholic fermentation.
- Before malolactic fermentation each variety is racked into new French oak barrels of 225 liters where the fermentation process is carried on and aged during 18 months.
- The blend is defined after an intense selection of the best 8 barrels.
- Bottled without stabilization and filtration in order to maintain the essence of the wine.

FOOD PAIRING:

Ideal to serve with traditional Argentinean dishes based on red meats also with hard cheeses and smoked cold cuts.

TASTING NOTES



Profound black color with violet notes and thick tears.



Black chocolate, raisings and plum combined with herbaceous notes invade the nose.



Explosive fruitiness with high concentration invade the palate. Lineal, mature and mineral tannins. Liqueurish, well structured and long ending.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
15,5% alc/vol	3,15 grs./lt	5,94 grs./lt	3,60

