



PAST VINTAGES

Lunlunta Malbec 2010

CSPC# 726359

750mlx12

14.1% alc./vol.

| | | | |
|-------------------------------------|--|----------|---------------------------|
| Chemical Analysis | Acidity: 5.43 g/l | pH: 3.62 | Residual Sugar: <1.80 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Average age of the vines is more than 70 years from vineyards located in Lunlunta, Lujan de Cuyo, Mendoza, at 900m above sea level. To achieve an ideal concentration of aromas and tannins, production has been reduced to only 8.5 tons per hectare. | | |
| Harvest | This wine is made from 100% Malbec grapes, hand-harvested in small plastic boxes of 18kgs during the last week of March. | | |
| Winemaker | Mauricio Lorca | | |
| Vinification/ Maturation | Following manual selection, alcoholic fermentation takes place during 8 days in small stainless-steel tanks with controlled temperatures of 24° C. Natural malolactic fermentation. Finally, the wine is aged for 12 months in French oak barrels and for 12 months in the bottle in our underground cellar. | | |
| Tasting Notes | Intense red with violet hints in color, in the nose fresh red fruits and spiced aromas are highlighted. In the mouth, it's elegant with excellent body and persistent end. | | |
| Serve with | Ideal to pair with unsweetened chocolate, pasta, tuna and meat. | | |
| Production | 9,000 bottles produced. | | |





PAST VINTAGES

Lunlunta Malbec 2009

CSPC# 726359

750mlx12

14.1% alc./vol.

| | | | |
|-------------------------------------|---|----------|---------------------------|
| Chemical Analysis | Acidity: 5.36 g/l | pH: 3.67 | Residual Sugar: <1.80 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Average age of the vines is more than 70 years from vineyards located in Lunlunta, Lujan de Cuyo, Mendoza, at 900m above sea level. To achieve an ideal concentration of aromas and tannins, production has been reduced to only 8.5 tons per hectare. | | |
| Harvest | This wine is made from 100% Malbec grapes, hand-harvested in small plastic boxes of 18kgs during the last week of March. | | |
| Winemaker | Mauricio Lorca | | |
| Vinification/ Maturation | Following manual selection, fermentation takes place during 8 days in small stainless steel tanks with controlled temperatures of 24º C. Finally, the wine is aged for 12 months in French oak barrels and for 12 months in the bottle in our underground cellar. | | |
| Tasting Notes | Intense red with violet hints in color, in the nose fresh red fruits and spiced aromas are highlighted. In the mouth, it's elegant with excellent body and persistent end. | | |
| Serve with | Ideal to pair with unsweetened chocolate, pasta, tuna and meat. | | |
| Production | 8,000 bottles produced. | | |





PAST VINTAGES

Lunlunta Malbec 2005

CSPC# 726359

750mlx12

14.2% alc./vol.

| | | | |
|-------------------------------------|--|----------|--------------------------|
| Chemical Analysis | Acidity: 5.17 g/l | pH: 3.79 | Residual Sugar: <1.8 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Average age of the vines is more than 70 years from vineyards located in Lunlunta, Lujan de Cuyo, Mendoza, at 3000 feet above sea level. To achieve an ideal concentration of aromas and tannins, production has been reduced to only 7,000 lbs per acre. | | |
| Harvest | This wine is made from 100% Malbec grapes, hand-harvested in small plastic boxes at the end of March. | | |
| Winemaker | Mauricio Lorca | | |
| Vinification/ Maturation | Following manual selection, fermentation takes place during 7 days in small stainless steel tanks with controlled temperatures of 24º C. Finally, the wine is aged for 12 months in French oak barrels and for 9 months in the bottle in our underground cellar. | | |
| Tasting Notes | This malbec has a spicy nose, intense fruit with a hint of mint and long finish. | | |
| Serve with | Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate. | | |
| Production | 10,000 bottles produced. | | |

