

pucará

TECHNICAL WINE DATA SHEET "PUCARÁ" 2013

VINEYARD LOCATION: 100% Finca El Recuerdo in Pucará, Angastaco, Province of Salta, Argentina

ALTITUDE: 2,400 meters above sea level

VARIETY: 100% Malbec

AGE OF THE VINEYARD: 6 years

GROWING SYSTEM: Vertical Shoot Positioned Trellis System (VSP)

VINES PER HECTARE: 7,800

CROP GROWING: organic and biodynamic farming

HARVEST TIME: April 3 to 6, 2013

CROP: 1,660 kg/ha

HARVEST: the harvest is done in small cases of 15 kg in order not to damage the fruit

SELECTION: the handpicked grapes are selected in order to guaranty the best fruit

AGING: we do not use maturation in oak barrels, the wine is aged 2 years in the bottle

BOTTLING: November 2013, 1,230 bottles

BEST TIME TO DRINK: 2015 to 2019

NOTES ON BOUQUET AND FLAVOR: elegant fruity bouquet with scents of ripe fruits, full-bodied

Presentation

Pucará lies at 2,400 meters above sea level in a region with semi-arid climate, in the Calchaquí Valleys. This is the precondition for a special terroir which is not found in any other part of the world. In this extremely high altitude wine growing area the radiation of sun is very intense, the air is clear and the melting water of still higher sources is pure. Vinification is done in Bodega Tacuil where the combination between traditional winemaking and new technology allow the grapes to expand their whole potential in the wine. Within 20 days the handpicked grapes ferment spontaneously without additional yeast. The management practices of the biodynamic agriculture are essential to us, and since 2012 the farm is certified following the international biodynamic standards of Demeter.



Finca El Recuerdo in Pucará, November 2014_Beatrice Moeckli, Viñedos Pucará SRL, Salta, Argentina