



# ELODIA

UCO VALLEY  
LOS CHACAYES - MENDOZA  
MANTRAX ESTATE



Robert Parker  
WINE ADVOCATE

93+  
POINTS

## ELODIA MALBEC SINGLE VINEYARD CHACAYES 2017

### VINEYARD INFORMATION:

**Sub Region:** Los Chacayes, San Carlos  
**Region:** Uco Valley, Mendoza, Argentina  
**Varietal:** Malbec  
**Size of Vineyards (Acres/Has):** 60 Ha, total

**Training Method:** VSP trellis system (Guyot)  
**Vine / Acre/Has:** Total 40 Ha of Malbec, but this wine is made from a specific parcel, Block #14 "Chibaudel" of 3 Ha.  
Drip Irrigation. Average age of Vines: 15 years

**Soil Composition:** Soils of alluvial origin, with presence of rolling stones and calcareous material, supplemented by fine materials such as sand and silt. Very heterogeneous soil; large stone blocks with presence of calcium carbonate up to three millimeters thick. The stones in the area are smaller than those found in other areas of equal altitude.

**Elevation:** 1250 m.a.s.l. (4100 feet above sea level)

**Yield / Acre/Has:** 4-5 ton per Ha // 1,6- 2 tons per acre

### ANALYTICAL DATA:

**Alcohol:** 14,1  
**Residual Sugar:** < 2,0 g / l

**pH Level:** 3,32  
**Acidity:** 6,6 g / l

### WINEMAKING DETAILS:

**Harvest Time:** second week of April.  
**Fermentation Container:** concrete eggs  
**Fermentation Temperature:** 25 ° C

**Maceration Technique:** cold pre fermentative maceration per 3 to 4 days and a post fermentation maceration for 10 to 15 days

**Malolactic Fermentation:** yes, 100 %

**Aging Container:** concrete eggs, 12 months

**Aging Before Bottle:** 12 months

**Type of Barrel:** ---

**Bottle Production:** 12.000

**Length of Fermentation:** 10 to 15 days.

**Length of Maceration:** maceration pre fermentation: 3 to 4 days.  
Maceration post fermentation: 10 to 15 days.

**Age of Container:** ---

**Cooperage:** ---

**Aging in Bottle:** 12 months

**WINEMAKER:** Clara Roby & Bernardo Bossi Bonilla

