



# ELODIA

**UCO VALLEY  
EL MANZANO - MENDOZA  
DON ARTURO ESTATE**



*Robert Parker*  
WINE ADVOCATE

**93**  
POINTS

## ELODIA MALBEC SINGLE VINEYARD EL MANZANO 2017

### VINEYARD INFORMATION:

**Sub Region:** El Manzano Estate located in Los Arboles, San Carlos.

**Region:** Uco Valley, Mendoza, Argentina

**Varietal:** Malbec

**Size of Vineyards (Acres/Has):** 120 Ha, total

**Training Method:** VSP trellis system (Guyot)

**Vine / Acre/Has:** Total 65 Ha of Malbec, but this wine is made from a specific block (#1) of 2,5 Ha. Drip irrigation.  
Average age of Vines: 18 years

**Soil Composition:** Alluvial origin, rolling stones all over the surface, calcareous material combined with fine materials mostly sand.

**Elevation:** 1400 m.a.s.l. (4600 feet above sea level)

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

### ANALYTICAL DATA:

**Alcohol:** 14,2

**Residual Sugar:** < 2,0 g / l

**pH Level:** 3,42

**Acidity:** 6,8 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:** 10.000

**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

