



# ELODIA

PEDERNAL VALLEY  
SAN JUAN  
FUEGO BLANCO ESTATE



Robert Parker  
WINE ADVOCATE

93  
POINTS

## ELODIA SINGLE VINEYARD VALLE DEL PEDERNAL 2017

### VINEYARD INFORMATION:

**Sub Region:** Pedernal Valley  
**Region:** San Juan Province, Argentina  
**Varietal:** Malbec

**Size of Vineyards (Acres/Has):** 100 Ha, total

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

**Vine / Acre/Has:** 50 Ha of Malbec in total, we select two specific parcels (23A & 23B), each with less than 1,5 Ha each. Drip Irrigation.  
Average age of Vines: 10 years

**Soil Composition:** soils of colluvial origin, with the presence of flat, angular stones and calcareous material supplemented by fine materials such as sand and silt.

**Elevation:** 1500 m.a.s.l. (4900 feet above sea level)

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

### ANALYTICAL DATA:

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

**pH Level:** 3,35  
**Acidity:** 6,9 g / l

### WINEMAKING DETAILS:

**Harvest Time:** first & 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, 24 months.

**Aging Before Bottle:** 24 months

**Type of Barrel:** ----

**Bottle Production:** 12000

**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:** 6 months

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

