

# SAMAK

## MALBEC 2017



### Viticulture

**Varietal Composition:** 95% Malbec, 3% Carignan, 2% Petit Verdot

**Origin Apellation:** Elqui Valley, Chile

**Year planted and density:** 2013, 5.555 plants/hectare

**Yield:** 785 kg/há

**Soil:** Virgin soil with a mostly clay-loam texture and calcareous areas.

**Climate:** In the Elqui Valley, the summers are hot, arid and clear and the winters are cold and dry. During the course of the year, the temperature generally ranges from 7 °C to 25 °C. It is characterized by having windy afternoons and around 300 clear days a year.

The terral wind phenomenon (warm wind) helps keep temperatures above zero during early spring mornings thus preventing frost.

**Vintage details:** The 2016-17 season was one of the earliest in memory in Elqui, in terms of fruit picking. It was a very dry and hot summer that helped develop a nice structure. 32 mm of rainfall was recorded, well below the average annual 100 mm.

**Harvest date:** February 1st

**Picking method:** Hand harvested

### Vinification

**Process:** Fermented in open bins, meticulously monitored to later have a post-fermentative maceration that seeks to obtain the singular potential of Elqui.

**Ageing:** 100% in french oak during 18 months, 40% new oak barrels.

**Production:** 596 bottles. (49 cases)

**Ageing potential:** Drink now or wait up to 5 years.

**Tasting notes:** An intense and exuberant Malbec that presents aromas of red fruit, violets and mineral notes.

In the palate it is a round wine of great juiciness, with fine and elegant tannins.

### Analysis

**Alcohol:** 14.8%

**Residual sugar:** 1.9 g/l

**Total acidity:** 4 g/l (tartaric acid)

**PH:** 3.51