

## PUNTA PAYS

Widely considered one of the best growing regions in the world, Mendoza produces wonderfully fragrant and flavorful Malbec. The combination of high elevation, river loam and alluvial soils, irrigation sourced from the Andes Mountains, a long growing season ~ over 250 sunny days a year, little rain and vast temperature differences between day and night are all conducive to growing quality wine grapes. These climate and geography elements come together to provide excellent fruit ripening and concentration.

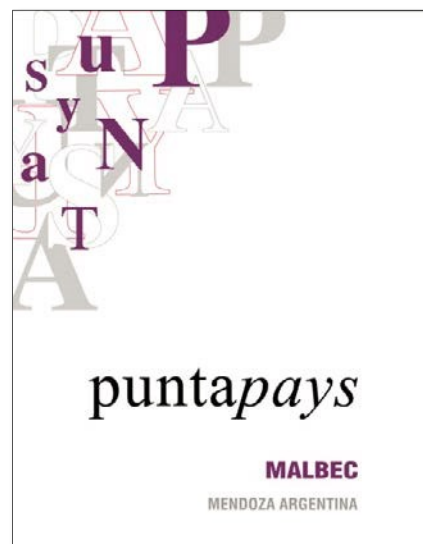


Owned and operated by Eduardo Lapania, who works with winemaker Juan Bruzzone, Pie de Palo hand-harvests its grapes in baskets of 15 kg (33 lb), which are later carefully transported to the winery. Once in the winery, they carry out a strict selection of the best grapes.

The winery is under the banner of Don Cristóbal 1492 that was established in 1998. Don Cristóbal 1492 has a total of 200 hectares of vineyards, which are exclusively dedicated to the elaboration of international top quality wines. At the moment, they have 125 hectares of planted vineyards, divided in four estates: Finca La Niña, Finca La Pinta, Finca El Remanso, Finca La Santa María. All located close to Mendoza City.

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## MALBEC



**Varietal/Blend:** 100% Malbec

**Farming:** sustainable

**Soil:** Franco Arenoso (75% sand and 25% clay)

**Ave Year Vines Planted:** 1998

**Fermentation:** spontaneous fermentation at controlled temperature between 22 and 26°C.

**Aging:** none

**Alcohol:** 14.0%

**Yeast:** natural

**Fined:** light

**Filtered:** light

**Production #s:**

The grapes were selected manually before de-stemming and crushing. The spontaneous alcoholic fermentation takes place in concrete vats in a temperature controlled environment. The temperature during fermentation is from 22 to 26°C and the total maceration time was of 18 days. .

**Country:** Argentina

**Region:** Mendoza

**Sub Region:** Junin

**Vineyard:** Finca La Niña

**Vineyard Size:** 3.2 hectares