

LA ESPERA
EL VALOR DEL TIEMPO

Carpe Diem
RESERVA

NON VINTAGE BLEND

GRAPES	57% Malbec, 43% Cabernet Sauvignon. Vintages: 2018,2019,2020
ORIGIN	Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina. On selected parcels of the vineyard we perform cluster thinning work and debbudding in order to maximize the oenological quality of the grape clusters
OUR VINEYARDS	Our vineyards are located in 25 de Mayo, San Rafael, Mendoza at 850 masl in a semi-desert climate region that registers a high thermal amplitude. Franc foot vines planted in 2008, the soils are sandy-loam with some boulders and caliche. Watered by drip irrigation with meltwater collected from the Diamante River, fed by snowmelt from the Andes. The number of sunny days, the constant winds and permeable soils, as well as some specific pruning, de-budding and leaf removal tasks allow us to have healthy and high-quality grapes that we harvest at their optimum ripeness to reflect the characteristics of the region. Yield: Malbec: 7.500 kg per hectare, Cabernet Sauvignon: 7.000 kg per hectare.
HARVEST	Hand-picking in 16 kg cases.
WINEMAKING	<p>To accomplish this blend we aimed to work with elements of two varietals from different vintages. Each varietal and vintage provides to the resulting wine layers and complexity.</p> <p>When these grapes arrive at the winery, a manual selection is made where leaves and any grapes that are not in perfect condition are removed.</p> <ul style="list-style-type: none">- The two varietals are destemmed and crushed separately and the must is sent to a stainless steel tanks.- Fermentation: takes place for each varietal separately in small tanks for approximately 12-15 days at a controlled temperature, between 25°C -27°C.- Maceration: post fermentative for 15 - 25 days.- Malolactic fermentation: spontaneous.- Aging in oak barrels has been variable, having components with 20 months of aging, others with 12 to 14 months and a small percentage without aging in barrels.- Blending, filtered and bottled.
WINEMAKER	Jimena López
AGRONOMICAL ENGINEER	Aquiles Lucchini
TASTING NOTES	Intense colored wine with violet hues. On the nose it is very complex, highlighting notes of plum, black fruit, sweet spices, flowers, red pepper and soft smoked notes. It fills the mouth with ripe tannins and leads to a persistent finish where the complexity of the wine is highlighted.

