

Finca Lalande Organic Merlot 2021

Background:

Finca Lalande is the natural blend of French winemaking with Argentine terroir. The pioneering Bousquet family began their winemaking art by developing an estate in France, called Lalande. Seeking better places to satisfy this aspiration for making exceptional organic wines, the Bousquet family found the terroir they long searched for in the soils of Mendoza. Made from organically grown grapes, these wines are rich and aromatic, showing the best that Argentina's terroir has to offer.

Soil:

Sandy loam

Vineyards:

Vineyards of the Uco Valley at the foot of the Andes at 1,200masl/4,000 feet altitude. The three main factors differentiating these vineyards and their terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

The grapes are harvested during the last week of January until the beginning of April. Fermentation with selected yeasts at an average temperature of 26°C / 78.8°F for 10 days.

Technical Data:

Varietal: 100% Merlot

Alcohol: 14%

Acidity-Ph: 5.12 | 3.67

Residual Sugar : 1.55

Tasting Notes:

Aromas of red fruits such as raspberries and strawberries accompanied by spicy notes. Medium bodied, fruity with velvety tannins.

Pairing:

Ideal with pasta dishes or Mushroom Risottos. Serve at 18°C/ 64°F.



Tupungato, Uco Valley
Mendoza, Argentina

