



Estate Overview : 26 ha (64.25 ac)

Average Elevation : 999 m (3,280 ft)

Climate : Semi-arid continental

Soil Types : Deep-draining sandy loam. Limestone rocks, called 'Caliche', originating from volcanic soils are found between 2.5 - 5 feet in depth.

Varieties : Malbec, Cabernet Sauvignon, Syrah, Petit Verdot, Marsanne, Roussanne, Viognier

Farming : Vertical trellis with double lace or Royat lace. The farm is irrigated by a drip system that extracts pure, naturally rock-filtered water fed by high elevation snow melt in the Andes.



FINCA LA ESCARCHA

ORIGIN	La Arboleda, Mendoza, Argentina
DESIGNATION	Blend de Tintas
VARIETY	40% Cabernet Sauvignon, 40% Malbec, 20% Syrah
ALCOHOL	12.5%
VINEYARD	Estate-grown, sustainably-farmed vines averaging 15 years-old.
PROCESS	Aged in French oak barriques for 12 months. 2,300 bottles produced.
TASTING	Fresh and herbaceous, aromas of tobacco and black pepper open to soft raspberry flavors on the palate. Elegant and expressive, the round, polished tannins are balanced with a freshness provided by acidity and notes of ripe black fruit.
WINERY	Santiago Reta is the man behind the Rhône-infused, garagiste label Finca La Escarcha. His 64-acre vineyard is dedicated to the voluminous, aromatic whites and the dark, earthy reds of southern France. With total production under a thousand cases, only the most select blocks are dedicated to his wine. Encubierto, the newest addition to the La Escarcha lineup, was inspired by the mischievous old fox that wanders the vineyards. Offered simply as Blend de Blancas and Blend de Tintas, these young concrete and oak-aged wines offer great value and quality from this small estate.

