



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	Encubierto Malbec
VARIETY	100% Malbec
ALCOHOL	15%
VINEYARD	Estate-grown and sustainably-farmed from a nearly 20-year-old vineyard. Situated at 3,118 feet above sea level.
PROCESS	Grapes are hand-harvested into small bins to protect the integrity of the fruit. Fermentation and maceration occurs in concrete eggs over the course of 16 days with daily pump-overs and delestage. Aged for 12 months in concrete eggs.
TASTING	Offers the purest of fresh plum and red fruit from the time it spends fermenting and aging in non-reactive (neutral) vessels. The superior temperature control properties of concrete-aging can be seen in the bright, fruit-forward character of the wine. Fine-grained, elegant tannins with a long finish and broad mouth-feel.
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.

