



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, Rousanne, 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.



ORIGIN

La Arboleda, Mendoza, Argentina

DESIGNATION

Entrelineas

VARIETY

100% Malbec

ALCOHOL

14%

VINEYARD

Estate-grown, sustainably-farmed vines averaging

15 years-old.

PROCESS

15 day fermentation and maceration with daily delestage and rack-and-return procedures. Aged in French oak for 20 months. 1,310 bottles produced.

TASTING

The opaque garnet color is matched with a bouquet of red berries, cherries, and plums with hints of cedar and violet. Velvety tannins, rounded oak complexity, and ample acidity are well-balanced through a smooth finish with a touch of dark chocolate.

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.

Entrelíneas, or between the lines, is a fitting name for Santiago's flagship varietal wines. A play on a literary reference that values the inexplicit over the obvious, these small release wines are made from vines planted in the chalky striations identified from the vineyard's original soil mapping.

