



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% Syrah
ALCOHOL	15%
VINEYARD	Estate-grown, sustainably-farmed vines averaging 15 years-old.
PROCESS	15 day fermentation and maceration with daily delestage and rack-and-return procedures. French oak barrels for 20 months. 1,480 bottles produced.
TASTING	Syrah's typical herbaceous nose is met with notes of blackberries, plums, and dark chocolate. Upon the first sip, the mouth is surprised by the freshness and acidity leading to a long, spicy finish.
WINERY	Santiago Reta is the man behind the Rhône-infused, garagiste label Finca La Escarcha. His 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.