



Cordón El Cepillo Estate. Vineyard biodynamic.

Wild estate not only for the great height where it is found, generating temperature extremes, but also for the lowest intervention possible, typical of the biodynamic philosophy. The oenological subtlety in the preparation of its grapes is the key to achieving unique wines of an elegant and mineral nature, typical of this terroir.

Location:

El Cepillo, San Carlos, Mendoza, Argentina.

LATITUDE: 33°50 South. **LONGITUDE:** 69°10 West. **ALTITUDE:** 1200 a 1300 m above sea level.

Ecosystem.

CLIMATE: Mild and dry, with sunny days and cool nights.

SOIL: Of alluvial origin, it goes from the deepest sandy-loam to the poor and rocky, rich in calcium carbonate (better known as "caliche"), both places with good drainage and average to poor fertility.

Plantation.

Planted in 2006, with almost 40 ha. It was finished in 2007, with 64 ha. planted.

VARIETIES GROWN:

- Malbec: 42 ha; clon 80, clon 10 and selection.
- Syrah: 12 ha; clon 174 and graffigna selection.
- Cabernet franc; 2 ha
- Sauvignon Blanc: 3 ha; clon 297.
- Viognier: 3 ha; selection.
- Pinot Noir: 4 ha; clon 667, 828, 943.

TRELLIS SYSTEM: High espalier.

PRUNING SYSTEM: Guyot and bilateral cordon.

YIELD: 50 to 70 qq/ha.

DENSITY: 5500 plants/ha: 1.8 m between rows and 1 m between plants.

IRRIGATION SYSTEM: Dripping. Water comes from wells 300 m deep.

BIODYNAMIC VINEYARD: Organic Certificate by Letis and Biodynamic Certificate by Demeter.

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