

# NOTES

## 55 MALBEC

2016 TintoNegro Finca La Escuela  
La Piedra Malbec - Wine of the Month

### TASTING NOTES

Piedra means "Rock" in Spanish, and it refers to the patch of rocky, limestone driven soil in the middle of the vineyard. These white stone soils produce Malbec with black fruit flavors and salty minerality.

### TECHNICAL DATA

Varietal: 100% Malbec

Alcohol: 14.0%

pH: 3.75

Acidity: 5.50

Region: Paraje Altamira, Mendoza



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## 55 MALBEC

**2016 TintoNegro Finca La Escuela  
La Piedra Malbec - Wine of the Month**

**Rated 95, Tim Atkins, Argentina Special Report 2018**

*"This wonderful Malbec comes from a stony, limestone-influenced block and was fermented with 50% whole bunches in 2016 because of its riper stems. Grippy, saline and refreshing, with some white pepper spice, succulent berry fruit and a lovely bite of acidity. 2020-28"*

Available through Vintages +10443

**Rated 93, Luis Gutiérrez, robertparker.com, June 29, 2018**

*"The warmth of the stonier soils is compensated by the limestone component, as noticed in the 2016 Malbec Finca la Escuela la Piedra, which is both mineral and aromatic. It's also elegant, with good complexity and tastiness. 6,000 bottles were produced."*

Available through Vintages +10443

**Rated 91, James Suckling, April 5, 2018**

*"A big muscular malbec that needs another year or two in bottle to open up and soften. With a touch less wood (which seems to give it a medicinal note) this would rate even higher. Drink or hold."*

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