Our Finca Agostino is located at 850 meters above sea level in the Barrancas region, department of Maipu, Mendoza. This area's particular micro climate and stony ground make for wines of exceptional quality with an intense concentration of aromas. The warm days and mild nights allow our grapes to reach optimal maturity. Scarce precipitation and strong sunlight produce specially healthy grapes. Careful use of water from Andean snow melt is another key to the quality achieved in our grapes. Original and pure Mendoza river water is collected in a pond located at the center of our Finca, with a capacity of 35 million liters. Thus, we are able to water each plant as much as it needs with a drip irrigation system installed in the majority of the vineyard and with traditional irrigation in some of the most antique parcels.

Its geographic characteristics are:

. **Soils**
Stony soils of alluvial origin, with a sandy texture. Soils are very mineral thanks to the influence of the Mendoza River. They have a low content of nutrients that make them balanced with the low yields in the vineyard. Native vegetation enhances the soil’s good structure by reducing erosion and the impact of solar radiation.

. **Climate**
Truly privileged, warm days and cool nights are characteristic. The location of the vineyard to the south of Mendoza River grants the coolness during the night and decreases the risk of frosting that could affect the quality of the grapes.

. **Rainfall**
Around 200 mm. per year.

Vineyard characteristics:

It has a cultivated surface of 205 hectares (507 acres), with Malbec, Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Sauvignon Blanc, Petit Verdot. Vines reach up to 60 years of age.

. **Training system:** High espalier and pergola.
. **Irrigation system:** Drip irrigation.
. **Grapes protection:** 156 hectares (385 acres) protected with anti-hail nets.