



LAMADRID
ESTATE WINES



CLÁSICO
CABERNET SAUVIGNON 2020

*In the
vineyard*

VARIETAL • 100% Cabernet Sauvignon.

ORIGIN • Finca Lamadrid, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1973

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Clay loam soil, sandy loam soil.

HARVEST REPORT • The harvest started earlier with respect to phenolic maturation, where we obtained fresh products with good natural acidity. The year started dry and cool, precipitating towards the end of January. In general, it was a vintage with remarkable results in the quality of our wines.

*At the
winery*

HARVEST DATE • SECOND WEEK
OF MARCH 2019

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 8 °C for 5 days.

ALCOHOLIC FERMENTATION • Alcoholic fermentation: It is made in stainless steel tanks, working with native yeasts for 20 days at temperatures of 22/23 °C. During this process, 2 pumpovers and 1 delestage.

MALOLATIC FERMENTATION • In french oak barrels.

AGING • 9 months in third and fourth use french oak barrels.

BOTTLING • February 2021. This wine has not been clarified, filtered or cold stabilized.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • Aromas of blackcurrants, blackberry leaf, citrus zest, toasted hazelnut and gravel. It's medium-bodied with firm, silky tannins and fresh acidity. Refined and fresh expression.

