



RESERVA
CABERNET SAUVIGNON 2018



*In the
vineyard*

VARIETAL • 100% Cabernet Sauvignon.

ORIGIN • Finca La Suiza, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1995

DENSITY • 5.500 PLANTS
PER HECTARE

YIELD • 2 PLANTS
PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Stony loam soil with rocky areas.

HARVEST REPORT • A year that required a lot of decision making: less production, more humidity for the region, but with good canopy management and human labor to determine the harvest time, quality maintained and natural acidity achieved.

*At the
winery*

HARVEST DATE • END OF APRIL 2018

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 7 °C for 6 days.

ALCOHOLIC FERMENTATION • It is carried out in concrete pools, working with native yeasts and temperatures between 25/26 °C for 25 days. In the same process, 4 daily movements are carried out.

MALOLATIC FERMENTATION • In French oak barrels for 28 days at a temperature of 18 °C.

AGING • 12 months in second and third use french oak barrels.

BOTTLING • September 2019. This wine has not been clarified, filtered or cold stabilized.

TOTAL PRODUCTION • 1.500 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • Black-cherry, stewed-blackcurrant, cassis, tobacco and cocoa aromas. It's medium-to full-bodied with firm, polished tannins. Creamy and round with a solid, ripe core of fruit.

