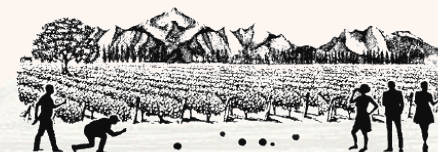




# LosBOCHEROS

## CABERNET SAUVIGNON



### IN THE VINEYARD

**Varietal:** 100% Cabernet Sauvignon

**Origin:** Estate Lamadrid, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 msnm

**Year Planted :** 1999

**Density :** 7200 plantas per ha.

**Yield :** 1 plant per bottle

**Vineyard Management :** Organic drip irrigation

### TASTING NOTES

In the nose, notes of plum jam and cherries can be appreciated. Round tannins and a medium finish.

### AT THE WINERY

**Harvest:** April

**Maceration:** Cold maceration a 8°C for 5 days

**Alcoholic Fermentation:** It is carry out in stainless steel tanks, working with native yeasts for 25 days and temperaturas between 23-25°C.

**Malolactic Fermentation:** Spontaneous in French oak barrels for 28 days.

**Aging:** 6 months in third and fourth French oak barrels.

**Bottling:** February. This wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez

