

RESERVA
CABERNET SAUVIGNON



IN THE VINEYARD

Varietal: 100% Cabernet Sauvignon

Origin: Finca La Suiza, Agrelo, Luján de Cuyo

Vineyard Altitude : 1000 masl

Year Planted : 1995

Density : 5500 plants per ha.

Yield : 2 plants per bottle

Harvest Method : hand picked

Vineyard Management : Organic drip irrigation

Soil Type : Clay loam Sandy loam soil

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.

AT THE WINERY

Harvest: April

Maceration: Cold maceration a 10°C durante 5 días

Alcoholic Fermentation: 60 % it is carry out in stainless steel tanks and 40% in concrete pools, working with native yeasts for 25 days and temperaturas between 23-25°C. In the same process 2 daily movements are carried out.

Malolactic Fermentation : In french oak barrels for 20 day.

Aging: 12 months in second and third French oak barrels.

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

Winemaker: Angelina Yañez
