



LAMADRID

SINGLE VINEYARD
GRAN RESERVA
CABERNET SAUVIGNON



IN THE VINEYARD

Variety: 100% Cabernet Sauvignon
Origin: Vineyard La Suiza, Agrelo, Luján de Cuyo
Vineyard Altitude : 1000 masl
Year Planted : 1995
Density : 5500 plants per ha.
Yield : 3 plants per bottle
Harvest Method : hand picked
Vineyard Management : Organic drip irrigation
Soil Type : Stony loam soil with rocky areas

TASTING NOTES

Aromas of dark and bitter berries, tobacco, cocoa and cedar. It's médium body- with fine grained tannins.
Juicy at hte end

AT THE WINERY

Harvest: April
Maceration: Cold maceration at 7°C for 5 days.
Alcoholic Fermentation: In concrete eggs with native yeasts at temperatures between 26/28 °C for 27 days, with 2 daily stomps.
Malolactic Fermentation : 100% spontaneous in 60% new French oak and 40% second use French oak.
Aging: 18 months in 60% new French oak barrels and 40% second use French oak.
Bottling: January. This wine has not been clarified, filtered, nor cold stabilized.
Winemaker: Angelina Yañez