

# LAMADRID

SINGLE VINEYARD

RESERVA

## CABERNET FRANC



### IN THE VINEYARD

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**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 and Sandy loam soil

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### TASTING NOTES

This offers dark and earthy spicy aromas with ripe plums and blackberries. On the palate it has a cut of granulated tannin that really holds up well, with a long and detailed fresh finish.

### AT THE WINERY

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**Harvest:** April

**Maceration:** Cold maceration a 10°C durante 5 días

**Alcoholic Fermentation :** 50 % it is carry out in stainless steel tanks and 50% in concrete pools, working with native yeasts for 26 days and temperaturas between 23-25°C. In the same process 2 daily movements are carried out.

**Malolactic Fermentation :** : In french oak barrels for 25 day.

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

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

**Winemaker:** Angelina Yañez

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