



## CABERNET SUAVIGNON

### IN THE VINEYARD

**Variety:** 100% Cabernet Sauvignon

**Origin:** Vineyard La Suiza, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 masl

**Year Planted :** 1999

**Density :** 7000 plants per ha.

**Yield :** 1 plants per bottle

**Harvest Method :** hand picked

**Vineyard management:** Organic and sustainable farming

**Irrigation:** By drip

**Soil type:** Stony loam soil with rocky areas

### IN THE WINERY

**Harvest:** March

**Maceration:** Cold maceration a 7°C for 5 days with 7% of escoabjo.

**Alcoholic Fermentation:** It is carry out in concrete eggs for 20 days and temperaturas between 21-23°C.

**Malolactic Fermentation:** Spontaneous in French oak barrels for 22 days.

**Aging:** 9 months in concrete eggs.

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

**Winemaker:** Angelina Yañez

### TASTING NOTES

It has a vivid violet color. On the nose stand out herbal and spicy notes of fresh profile, black fruit always present. In the mouth it has succulent tannins that complement an intense volume in the mouth.