

100% CABERNET SAUVIGNON

Uco Valley, Mendoza - Argentina

2018

Appellation: Altamira and Gualtallary. 40-60 years old vines.

Altitude: 1100 mts /3600 ft.

Soil: stony at the bottom, clay loam on top.

Harvest: End of April.

Maceration: 3 days at 8° C / 46°F

Alcoholic Fermentation: It was carried out with the addition of

indigenous yeasts during 15 days in stainless steel tanks at

25º-28ºC / 77º-82ºF. Afterwards, natural malolactic fermentation

took place.

Aging: 50% of wine was aged in French oak barrels during 6 months.

Winemaker: Juan Pablo Curadelli

Alc./vol: 13.50 % Ac. Tolal: 4.80

Tasting notes: In the nose berries, coffee and roses aromas stand out, with a soft green pepper note. In the mouth, it is big and ripe wine with firms tannins and medium body. It displays an elegant finish.

