



## RESERVA CABERNET SAUVIGNON

### VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.

YEAR OF PLANTATION: 2006.

TRAINING SYSTEM: Vertical shoot positioning.

SOIL TYPE: Clay, limestone and rocks in the subsoil.

ALTITUDE: 1.000 meters above sea level.

GRAPE YIELD: 8.000 kg / ha.

HARVEST: Manual.

### WINEMAKING

COMPOSITION: 100% Cabernet Sauvignon.

WINEMAKING: Manual selection of grapes on conveyor belt. Some grape bunches are de-stemmed and others are crushed. Maceration for 15 days without the use of enzymes. Addition of specially selected yeast to ferment at a temperature of between 25 to 30°C. Running off the wine (racking the wine) by gravity. 12 months of ageing in 300 lts French oak barrels (during this process, batonages are made periodically). Blend of coopers and bottling. PRODUCTION: 8.000 bottles / year.

WINEMAKER: Juan Ubaldini

### TASTING NOTES

Intense red ruby color wine that presents a very complex bouquet, with aromas of red fruits, black pepper and mineral notes. In mouth, it is a full bodied, well structured red wine with round tannins and a lingering finish. BEST SERVED: Between 15oC y 16oC.