



## YOUNG 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. 5 days of cold maceration of must and skins in stainless steel tanks. Fermentation with indigenous yeasts. Running off the wine (racking the wine) by gravity. 6 months of ageing in stainless steel tanks. Filtering and bottling. PRODUCTION: 7.000 bottles / year.

WINEMAKER: Juan Ubaldini.

### TASTING NOTES

Wine of intense red-ruby color and purple highlights. Very complex nose; raspberry and black pepper aromas with mineral notes. In mouth it is a well-structured and full-bodied wine, with sweet tannins and a long, lingering finish. BEST SERVED: Between 15oC y 16°C.