



## RESERVA CABERNET SAUVIGNON 2013



<b>VINTAGE</b>	2013
<b>VARIETY</b>	100 % Cabernet Sauvignon
<b>APPELLATION</b>	Luján de Cuyo – Valle de Uco, Mendoza, Argentina.
<b>VINEYARD</b>	1100 mts (3608 ft) above sea level Between 30 and 50 years 3.500 vines/ha (1417 vines/acre) 6 tns/ha (2,4 tns/acre)
<b>HARVEST</b>	Manual in 20 kg cases Hand selection of berries
<b>FERMENTATION</b>	Cold Maceration 5 days between 8 and 10 ° C (46 – 50° F) Fermentation (selected yeasts) 7 days at 25 ° C (77° F) Maceration 25 to 30 days at 20 ° C (68° F) Malolactic Fermentation 100 % natural
<b>AGEING</b>	Oak Barrel 100 %, 12 months in first and second use french oak barrels Bottle 10 months before release
<b>WINEMAKER COMMENTS</b>	Vibrant ruby color. Complex aromas of ripe red fruits and mint, with dark chocolate notes. Highly concentrated on the palate with round, ripe tannins and a long, spicy finish.
<b>DRINKABILITY</b>	8 years
<b>TECHNICAL INFORMATION</b>	Alcohol 14,5 % Total Acidity 5,32 PH 3,68 Reductive Sugar 1,90 Average Brix at harvest 24,6°

