



CABERNET SAUVIGNON 2015

HARVEST REPORT

The 2014-2015 harvest (from November to February) presented mean temperatures well below historic averages. Only in March did temperatures approach mean or close-to-mean values. These proved to be favorable conditions for white varieties. Slow ripening yielded very expressive wines.

Red varieties were marked by slow ripening until late March, especially as regards sugar content. Then, halfway through April ripening suddenly accelerated. Rainfall was close to 18 inches (450 mm).

SERVING TIPS

Our Cabernet Sauvignon Ultra is an elegant, pleasant, and powerful wine. Therefore, we recommend 30-minute decanting (to increase oxygenation) for full display of delicious flavors and aromas. Serve at 59°-63°F (15°-17°C) with game or an elaborate dish or just enjoy with ripe or rich flavored cheese. Store in a cool (< 15°C) and dry place, protected from direct light exposure.

VINEYARDS

100% of the fruit used for our Cabernet Sauvignon Ultra was sourced from our Vistalba vineyard. This fine 80-year old vineyard gives wines of outstanding elegance, structure, and power. Our vines are grown 1,050 meters above sea level and 800 meters away from the Mendoza River. 50 centimeters of alluvial soil (20% clay) on top of gravel from the river yield concentrated high-quality fruit.

WINEMAKING

The fruit for our Cabernet Sauvignon Ultra was hand-picked, in April into 15kg-trays to preserve the berries, which were then selected manually in the winery to ensure removal of any foreign particles capable of affecting final product quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. After one-month fermentation (including maceration) the wine was decanted into French oak barrels (1/3 into new barrels and 2/3 into 2nd- and 3rd-use barrels) to highlight the fruity character of our wines. Wine was aged in barrels for 12 months and was slightly filtered through cartridges before bottling. The wine was allowed to age in the bottle for at least one year to ensure full expression and optimum drinking conditions.

POST-FERMENTATIVE MACERATION: 14 days at 22°C.

VARIETY: 100% Cabernet Sauvignon

CLONE SELECTION: Massal selection

YIELD: 4.5 to 5 ton/ha (3 to 3.4 ton/acre)

PRE-FERMENTATIVE MACERATION: 7 days at 10°C

ALCOHOLIC FERMENTATION: approximately 7 days at 28°C

POST-FERMENTATIVE MACERATION: 14 days at 22°C.

APPELLATION OF ORIGIN: Vistalba-Lujan de Cuyo-Mendoza

VARIETY: 95% Cabernet Sauvignon and 5% Malbec

CLONE SELECTION: massal selection

YIELD: 4.5 to 5 ton/ha (3 a 3.4 ton/acre)

PRE-FERMENTATIVE MACERATION: 7 days at 10°C

ALCOHOLIC FERMENTATION: approximately 7 days at 28°C

POST-FERMENTATIVE MACERATION: 14 days at 22°C

