

NORTON RESERVA



VINTAGE

2016

VARIETY

Cabernet Sauvignon

APELLATION

Luján de Cuyo, Mendoza.



VINEYARD

Height: 850 -1100 mts.(3608 ft) asl
Age: 50-80 years

Density: 3.500 vines/ha - (1417 vines/acre)
Yield: 6 tns/ha - (2,4 tns/acre)



HARVEST

Manual, in 20 kgs cases.
Hand selection of berries.



FERMENTATION

Maceration: 25 to 30 days at 20 °C
Fermentation: 7 days at 25 °C

Malolactic Fermentation: 100% natural
Cold Maceration: 5 days between 8 -10 °C



AGEING

Bottle: 10 months

Oak Barrel: 100%, 12 months before release



WINEMAKER COMMENTS

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.



DRINKABILITY

8 years



TECHNICAL INFORMATION

Alcohol: 14,0
Total Acidity: 5.95

Sugar: 3.47
Ph: 3.60



AWARDS

Bonomi

DAVID BONOMI
Enólogo

   | WWW.NORTON.COM.AR

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NORTON
DESDE 1888