



## CABERNET SAUVIGNON 2016

### HARVEST REPORT

The harvest of white grapes started on February 23, i.e. 20 days later than previous years. Potential alcohol levels were below historic values. White and rosé varieties are very expressive with refreshing acidity. Spring was very cold, with lower average temperatures as compared to prior years: 1.5 C° (34.7°F) for September, 5 C° (41°F) for October, 2C° (35.6°F) for November, and 1 C° (33.8°F) for December. These temperature variations delayed bud break and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year.

From a technical perspective, 2016 will be remembered as the most challenging harvest of the last 30 years: low yields (close to 40% lower) due to unfavorable climate conditions, rainfall of 27.56 inches (700 mm) during the vegetative period, and a 20-day delay in maturity. However, we managed to make wines of a unique character!

### 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.

**APPELLATION OF ORIGIN:** Vistalba-Luján de Cuyo-Mendoza

**VARIETY:** 100 % Cabernet Sauvignon

**CLONE SELECTION:** Massal selection

**YIELD:** 4.5 - 5 ton/ha (3 – 3.4 ton/acre)

**PRE-FERMENTATIVE MACERATION:** 7 days at 10°C

**ALCOHOLIC FERMENTATION:** approximately 7 days at 28°C

**POST-FERMENTATIVE MACERATION:** 20 days

**WINEMAKING TEAM:** Rogelio Rabino - Gustavo Hormann

**CONSULTING WINEMAKERS:** Aurelio Montes, Sr. and Aurelio Montes, Jr.

**ALCOHOL:** 14,5 %

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3.99 gr/l

**RESIDUAL SUGAR:** 2.1 gr/l

**pH:** 3.6

**FREE SO<sub>2</sub>:** 30 ppm

