

# NORTON RESERVA



## VINTAGE

2017

## 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](http://WWW.NORTON.COM.AR)

BODEGA  
**NORTON**  
DESDE 1888