



## 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.

### SERVING TIPS

We recommend 30-minute decanting (to increase oxygenation) for full display of delicious flavors and aromas. Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°F/15°C) and dry place, protected from direct light exposure.

### VINEYARDS

The grapes used to make our Terroir Series Cabernet Sauvignon are sourced from our vineyard in Vista Flores, located 1,300 meters above sea level.

### WINEMAKING

The fruit for our Terroir Series Cabernet Sauvignon was hand-picked into 15kg-trays in April. The process was aimed at preserving the berries, which were 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), 50% of the wine was decanted into French oak barrels (1/3 was aged in new barrels for 10 months, and 2/3 into 2nd- and 3rd-use barrels) to highlight the fruity character of our wines. Wine was filtered through cartridges, bottled, and aged in the bottle for at least one year to ensure full expression and optimum drinking conditions.

### TASTING NOTE

Our Terroir Series Cabernet Sauvignon, Malbec, Petit Verdot exhibits the best of each variety used in this elegant blend. This wine of deep red color with shades of ruby displays ripe red fruit in the nose reminiscent of plums and notes of cherries intertwined with black fruit, spices, chocolate and coffee aromas from the blending process and French oak aging. In the mouth, the unmistakable power of Petit Verdot provides firm tannins that linger in the palate. Fruity flavors appear once more leading to an elegant finish with a soft texture.

**APELLATION OF ORIGIN:** Vista Flores- Mendoza, Argentina

**VARIETY:** 78% Cabernet Sauvignon, 15% Malbec and 7% Petit Verdot

**CLONE SELECTION:** massal selection

**YIELD:** 8 ton/ha (3 ton/acre)

**PRE-FERMENTATIVE MACERATION:** 7 days at 27°C

**ALCOHOLIC FERMENTATION:** 7 days at 27°C

**POST-FERMENTATIVE MACERATION:** 15 days

**ALCOHOL:** 14,5°

**ALCOHOL:** 14,5%

**PH LEVEL:** 3,7

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,75 gr/lit

**RESIDUAL SUGAR:** 2,9 gr/lit

**FREE SO<sub>2</sub>:** 32 ppm

