



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!

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 17kg-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), 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 slightly filtered using cartridges before bottling.

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.

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.

APELLATION OF ORIGIN: Vista Flores- Mendoza, Argentina

VARIETY: 80% Cabernet Sauvignon, 15% Malbec, and 5% Petit Verdot

CLONE SELECTION: Massal selection

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

PRE-FERMENTATIVE MACERATION: 5 days at 10°C

ALCOHOLIC FERMENTATION: 7 days at 27°C

POST-FERMENTATIVE MACERATION: 15-20 days

WINEMAKING TEAM: Rogelio Rabino - Gustavo Hormann

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

BASIC ANALYSIS

ALCOHOL: 14.0%

PH LEVEL: 3,6

TOTAL ACIDITY (H2SO4): 3,9 gr/lit

RESIDUAL SUGAR: 2.9 gr/lit

FREE SO2: 32 ppm

