



CABERNET SAUVIGNON 2020

VINEYARD LOCATION:

La Consulta, Uco Valley, Mendoza.

AGE: 20 years.

ALTITUDE ASL: 1050 m.

TRAINING SYSTEM: VSP, drip irrigation.

YIELD: 80 - 90 ql-ha.

SOIL: Alluvial, shallow, limestone sandy loam.

HARVEST: Hand-picked, in small 17 kg cases.

VINIFICATION: Cluster selection, fermentation at 24°C - 26°C in 100 to 150 hl vats. Spontaneous malolactic fermentation.

GRAPE VARIETY: Cabernet Sauvignon

AGING: 20% of the total volume ages in second and third use French and American oak barrels for 10 months, then 6 months in bottle.

TASTING NOTES

Bright garnet colored. It displays an intense bouquet made up of ripe black fruits, spices like pepper and licorice complemented by vanilla notes that come out during the aging process. It offers up a juicy, elegant mouth with fruity and herbal flavors.

HERENCIA
TRABAJO