

# Guillermo

## CABERNET SAUVIGNON



### IN THE VINEYARD

**Varietal:** 100% Cabernet Sauvignon  
**Origin:** La Suiza Estate, Agrelo, Luján de Cuyo  
**Altitude of the Vineyard:** 1,000 meters above sea level.  
**Year of Planting:** 1995  
**Density:** 5,500 plants per hectare  
**Production:** 3 plants per bottle  
**Harvest Method:** Manual  
**Vineyard Management:** Organic drip irrigation.  
**Soil Type:** Stony loam with rocky areas

### HARVEST

The season started with hot days and some rainfall in January, which, together with the perfect natural acidity of the grapes, were taken into consideration to determine the optimum moment to harvest, resulting in a good balance between the quality and health of the grapes.

### IN THE WINERY

**Harvest Time:** Second half of April 2020.  
**Maceration:** Previous cold maceration at 7°C (45°F) for 6 days.  
**Alcoholic Fermentation:** With indigenous yeasts for 21 days at temperatures between 25-27°C (77-80°F). This process is carried out in concrete eggs stirring the lees once a day.  
**Malolactic Fermentation:** 100% spontaneous fermentation at set temperatures in American oak barrels.  
**Aging:** 24 months in first use American oak barrels. Bâtonnage every 20 days.

### TASTING NOTES

Guillermo Cabernet Sauvignon is a balanced wine of great persistence and complexity, with a deep ruby red color. Its aromas are delicate and very elegant, with a predominance of ripe black fruits such as plum and cassis. It is aged for 24 months in American oak, providing a precise balance to its varietal profile, with notes of sweet spices such as vanilla. The palate is well-structured, with smooth integrated tannins.