



# Las VERTIENTES

## 2020 RESERVE CABERNET SAUVIGNON



### IN THE VINEYARD

**Varietal:** 100% Cabernet Sauvignon

**Origin:** Agrelo

**Altitude of the Vineyard:** 1,000 meters above sea level.

**Density:** 6,500 plants per hectare

**Production:** 2 plants per bottle

**Harvest Method:** Manual

**Vineyard Management:** Drip irrigation.

**Selection Method:** Double manual selection.

### 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:** Prefermentative at low temperatures for 4 days

**Winery Reception:** Received in 18kg boxes

**Alcoholic Fermentation:** With indigenous yeasts, two daily movements for 22 days at temperatures between 22-25°C (72-75°F) in concrete eggs

**Aging:** Aged in second and third-use French oak barrels for 12 months

**Bottling:** End of August 2021

**Winemaker:** Angelina Yañez

### TASTING NOTES

Of intense red color. Aromas of ripe cherries with some subtle herbaceous notes. Medium-bodied with soft and round tannins.