

Guillermo

CABERNET SAUVIGNON



IN THE VINEYARD

VARIETY: 100% Cabernet Sauvignon
ORIGIN: Vineyard La Suiza, Agrelo, Luján de Cuyo
VINEYARD ALTITUDE: 1000 masl
YEAR PLANTED: 1995
DENSITY: 5500 plants per ha.
YIELD: 3 plants per bottle
HARVESTING METHOD: hand picked
VINEYARD MANAGEMENT: Organic drip irrigation
SOIL TYPE: Stony loam with rocky areas

HARVEST REPORT:

The season began with hot days and some rainfall in January, which allowed us to evaluate the optimal harvest point and the right natural acidity, as a result we obtained a good balance between quality and health.

IN THE WINERY

HARVEST: Second half of April 2020
MACERATION: prior cold maceration at 7°C for 6 days.
ALCOHOLIC FERMENTATION: We work with indigenous yeasts for 21 days with temperatures between 25/27°C. This process is carried out in concrete eggs, stomping once a day.
MALOLACTIC FERMENTATION: 100% spontaneous with conditioned temperatures, carried out in American oak barrels.
AGING: 24 months in first-use American oak barrels. Batonagge is carried out every 20 days.
WINEMAKER: Angelina Yañez

TASTING NOTES

Guillermo Cabernet Sauvignon is a balanced wine of great persistence and complexity, it has a deep ruby red color. Its aromas are delicate and very elegant, dominated by ripe black fruits, such as plum and cassis.

It is aged for 24 months in American oak, providing a balanced balance to its varietal profile, where its notes of sweet spices such as vanilla stand out.

In the mouth it is perceived as having good structure, where its tannins are soft and integrated.