

# ZUNZUN

## NARANJO CABERNET SAUVIGNON



### IN THE VINEYARD

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**Varietal:** 100% Cabernet Sauvignon

**Origin:** Medrano, Luján de Cuyo,  
Mendoza.

**Vineyard Altitude:** 800 masl.

**Density Planting:** 7.200 plants per hectare.

**Yield:** 1 plant per bottle.

**vineyard management:** It is driven by high trellis,  
on silty clay soil, with drip irrigation.

**Harvest Method:** By hand.

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### TASTING NOTES

Bright pale pink color, in the nose we find fruit such as peach, cherry, and pear as well as fresh citric notes. A bouquet of pink and white flowers accompanies light spices such as cardamom. It is elegant and easy to drink with a balanced acidity that adds freshness to light, soft tannins.

### AT THE WINERY

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**Warehouse Reception:** It is received in 18 kg boxes where it undergoes double manual selection.

**Maceration:** 100% destemmed grapes are received in cement eggs, working at temperatures between 8/10 °C for 5 days.

**Alcoholic Fermentation:** In cement eggs with indigenous yeast, with low temperatures between 16 and 18° the first third of fermentation, raising it to 19-20° for the remaining part. This process lasts around 20 days, carrying out 2 daily punch downs.

**Malolactic Fermentation:** It is conditioned in cement eggs at 20°C for 18 days.

**Aging:** After alcoholic fermentation, it is left in contact with the cement egg skin for 2-3 months approx. Contact with the skin gives the subtle amber color.

**Bottling:** End of July 2022.

**Winemaker** Angelina Yañez

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