



LAMADRID

SINGLE VINEYARD

Cabernet Sauvignon

IN THE VINEYARD

Variety: 100% Cabernet Sauvignon

Origin: Vineyard Lamadrid, Agrelo, Luján de Cuyo

Vineyard Altitude : 1000 masl

Year Planted : 1973

Density : 7200 plants per ha.

Yield : 1 plant per bottle

Harvest Method : hand picked

Vineyard Management : Organic drip irrigation

Soil Type: Clay loam and Sandy loam soil

TASTING NOTES

Aromas of blackcurrant, citrus zest and vegetables. It is medium-bodied, firm and silky tannins, good acidity.

IN THE WINERY

Harvest: March

Maceration: Cold maceration a 10°C for 5 días

Alcoholic Fermentation: It is carry out in stainless steel tanks, working with native yeasts for 25 days and temperaturas between 22-24°C. In the same process 2 daily movements are carried out.

Malolactic Fermentation : In French oak barrels for 20 days.

Aging: 9 months in third and fourth French oak barrels.

Bottling: January. This wine has not been clarified, filtered, nor cold stabilized.

Winemaker: Angelina Yañez

