

SUR DE LOS ANDES

"All grapes are carefully selected from a small number of vineyards in the two prime zones of Mendoza in Luján de Cuyo and Valle de Uco."



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Cabernet Sauvignon

Gran Reserva 2010

"Complex, lush and full bodied with rich black fruit and spice."

Vintage: 2010.

Vines: 100% Cabernet Sauvignon.

Vineyard Location: Mendoza: 30% La Consulta, 30% Tupungato in Uco Valley and 40% Agrelo in Lujan de Cuyo.

Vineyard Density: High Density. 2.500 / 3.000 plants/acre.

Climate: Warm during the day and cool at night.

Soil: Clay and limestone.

Irrigation: Natural Surface Irrigation from Mountain Springs.

Vineyard Management: Without use of fertilizers, herbicides or insecticides.

Production: About 2.5 plants per bottle.

Pruning: Double Guyot System.

Harvest: Manually in 40 pounds baskets.

Fermentation: Double sorting Table. Use of Native yeast. 30 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic Fermentation in Barrels.

Barrel Aging: 70% First use and 30% second use French Oak barrels during 15 months. Mostly barrels medium toast.

Acollades: Wine Enthusiast: 91 points.

Tasting Notes: Rich dark berries, black fruit and complex wood tones of cedar and aged oak come together in this dense Cabernet. Deserving of the Gran Reserva designation with balance from the aroma to the lasting, tannic finish.