



RESERVA CABERNET SAUVIGNON 2014



VINTAGE	2014
VARIETY	100 % Cabernet Sauvignon
APPELLATION	Finca La Colonia Luján de Cuyo, Mendoza, Argentina.
VINEYARD	
Height	1100 mts (3608 ft) above sea level
Age	Between 30 and 50 years
Vine density	3.500 vines/ha (1417 vines/acre)
Yield	6 tns/ha (2,4 tns/acre)
HARVEST	
	Manual in 20 kg cases Hand selection of berries
FERMENTATION	
Cold Maceration	5 days between 8 and 10 ° C (46 – 50° F)
Fermentation (selected yeasts)	7 days at 25 ° C (77° F)
Maceration	25 to 30 days at 20 ° C (68° F)
Malolactic Fermentation	100 % natural
AGEING	
Oak Barrel	100 %, 12 months in first and second use french oak barrels
Bottle	10 months before release
WINEMAKER COMMENTS	Vibrant ruby color. Complex aromas of ripe red fruits and mint, with dark chocolate notes. Highly concentrated on the palate with round, ripe tannins and a long, spicy finish.
DRINKABILITY	8 Years
TECHNICAL INFORMATION	
Alcohol	13.6 %
Total Acidity	5,50
PH	3.50
Reductive Sugar	1.98

