



AD ASTRA

Cabernet Sauvignon | 2018

Uco valley, Mendoza

Single Vineyard & Estate Bottled

TASTING NOTES

Ripened fruit is one the most outstanding features of this wine .

NOSE: Intense red fruit aromas, plums, chocolate, pepper & vainilla.

MOUTH: Ends sweet in mouth where flavours of cooked fruit stands out.

VINEYARD

Altitude: 1174 mts over sea level

Trellising system: vertical trellis: 2mts

Production: 6500 kg/ha

Density: 5400 plants/has

Irrigation: Drip system (water from defrost from the andes)

Age of vineyard: 15 years

Average temperature: Great thermal amplitude between 82/95 50/41F

Soil: Volcanic, sandy loam, rocky bottom, mixed

Pruning: double guyot

Description of vineyard: High density of plantation, microterroirs.

Harvest: Middle of april

VINIFICATION

Fermentation: Entire berries in concrete vats

Yeasts: Indigenous

Alcoholic fermentation: 21 days at 25,5 c (78f)

Malolactic fermentation: Natural by the end of may.

Maceration: 4 pump overs per day & 3 delestages total. 22 days skin maceration

Maturation: Natural cold stabilization unfiltered

Ageing: 65% in french & american oak .

Time in bottle: 9/12 months

ANALYTICAL INFORMATION

Alcohol: 14,5

Total acidity: 5,40 g/l tartaric acid PH: 3,7

Residual sugar: 2,80g/l

Can be stored for: 10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

