



AUREO

Cabernet Sauvignon | 2018
Uco valley, Mendoza

Single Vineyard & Estate Bottled

TASTING NOTES

The ripeness of the fruit is the most outstanding quality of this wine.

Nose: Intense red fruit aromas, raspberries and cherries, pepper, & vainilla.

Mouth: Ends sweet in mouth where flavours of jams stands out.

VINEYARD

- Altitude:** 1174 mts over sea level
Trellising system: vertical trellis: 2mts
Production: 1,2 kg/plant
Density: 4800 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: Alluvial, 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: 5 pump overs per day & 3/4 delestages total.
Maturation: Natural cold stabilization unfiltered
Aging: 25% in french & american oak adds complexity & balance.
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: 7/ 10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

