

CLOS d' ARGENTINE

"Hand Crafted Wines"



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Cabernet Sauvignon

Vintage: 2016.

Vines: 100% Cabernet Sauvignon.

Vineyard Location: 50% Agrelo, Lujan de Cuyo and 50% Altamira, Uco Valley – Mendoza, Argentina

Vineyard Density: High Density. 2.200 / 2.700 plants/ acre.

Climate: Warm during the day and cool at night.

Soil: Clay and limestone in Agrelo and pebbles in Altamira.

Irrigation: Natural Surface Irrigation from Mountain Springs.

Vineyard Management: Without use of Fertilizers, Herbicides or insecticides.

Production: About 2 plants per bottle.

Pruning: Double Guyot System.

Harvest: Manually.

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

Barrel Aging: French Oak barrels during 24 months.

Acollades: 91 points Wine & Spirits Magazine.

Tasting Notes: Smoky, aromas of blackberry and blackened spices set up a bold palate with energy to spare. Blackberry and cassis flavors are rich, toasty and chocolaty, while the finish on this full-bodied, ripe Malbec is lengthy and complex. Drink through 2021. M.S. - Wine Enthusiast