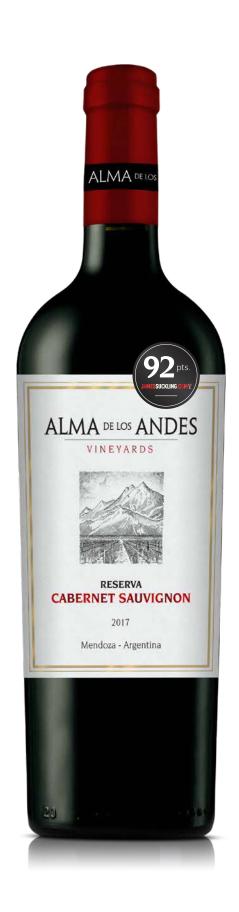
ALMA DE LOS ANDES



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Cabernet Sauvignon Reserva 2017

Vintage: 2017

Vines: 100% Cabernet Sauvignon

Vineyard Location: 50% Agrelo, Luján de Cuyo and 50% La Consulta, Uco Valley. Old vines from 15-30 years old.

Vineyard Density: High Density. 5.000 / 6.000 plants / hectare Climate: Warm and very sunny during the day and cool at night. Soil: Mainly Clay and limestone in Agrelo and stones in Uco Valley Irrigation: Natural Surface Irrigation from Mountain Springs. Vineyard Management: Without use of Fertilizers and Herbicides

Yield: About 1 plant per bottle.

Harvest: *Manually.*

Fermentation: Use of Native yeast. 25 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic Fermentation.

Barrel Aging: 50% of the wine has been aged in mainly 2nd and

3er year used barrels, 10% New, during 12 months. **Acollades:** *Vintage 2017: 92 points James Suckling*

Tasting Notes: This offers such attractive aromas of fresh blueberries and cassis, as well as a gently earthy, graphite edge, too. The palate has such juicy and succulent red plums and berries on offer, amid fine, smooth-honed tannins.