



# ALMA DE LOS ANDES

## 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.