

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY Cabernet Sauvignon 100%

HARVEST DATE 4th. week of March 2022

WAY OF HARVEST Manual with scissors - 10kg boxes

VINEYARD Altamira – Uco Valley – Mendoza – Argentina - 1047m/asl

VINEYARD AGE 34 years

CONDUCTION Pergola

AGING 35% was aged for 12 months in French oak barrels

ALCOHOL 14.3% by vol.

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos. Immediately after are carried to the winery. Once in the winery, on the selection table boxes are flushed and discarded those clusters and grains that are not in top condition for processing. The whole grapes, not crushed, enter to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C, allowed us to achieve an exceptionally good aromatic and color extraction without raising atypically tannins. Thereafter for a period of between 8 to 10 days, are daily performed different types of delestages and pump-ups, regulating the fermentation by controlling the temperature. Once the alcoholic fermentation was completed, the skins are macerated in wine to obtain the desired color combination, tannins, and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

It was aged in French oak barrels, in our underground cave, for 12 months.

It presents a deep red color with ruby highlights. On the nose, intense aromas of ripe plums stand out, accompanied by delicate spicy notes and a subtle touch of tobacco, a result of its aging in oak barrels. On the palate, it is structured, with firm tannins and a full-bodied texture, leaving a pleasant and lingering finish.

WINEMAKING NOTES

TO SERVE Suggested drinking temperature: 15°C to 18°C.



TERRA

