

2013 ALTITUD CABERNET SAUVIGNON

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina



COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Our vineyards are equipped with a drip-irrigation system that allows us to adjust and supply the exact amount of water that plants require. Canopy management is performed in order to obtain a yield of less than 7.000 kg per hectare. Clusters generally carry small-sized berries, and have adequate exposure to the sun in order to preserve the aromatic characteristics. Strict controls on polyphenol concentrations (anthocyanins and tannins) were carried out, in addition to daily tastings of the fruit.

The grapes used come from our vineyard situated in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet). This region is characterized by its wide temperature ranges allowing for the production of grapes with very intense colors and flavors. Ideal to elaborate naturally concentrated wines which are suitable for aging.

WINEMAKING

Berries are selected by hand before vinification. Pre-fermentation maceration at low temperatures. Fermentation by means of selected yeasts in stainless steel tanks at temperatures maintained at around 26°C (78°F). Pumping over is carried out three times a day as well as one or two delestages. Aged in French oak barrels for 12 months, followed by at least 8 months in bottle before release. Berries selected on the plant then harvested by hand early in the day and collected in bins.

TASTING NOTES

Red color with ruby hues. Intense pepper, cassis and cherry aromas. Aromas with tobacco, chocolate and smoke notes. Fruit flavors and ripe tannins allow this wine to have a long finish. Serve at 16°C. (60°F). Suitable for long-term storage.

Technical data

Alcohol 15% | Total acidity 6,04 g/l | Residual sugar 3,82 g/l | pH 3.9