

# 2014 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

The grapes used for producing this wine were extracted from our vineyards located in Tupungato, Uco Valley, Mendoza, at 1.300 mts. above sea level (4,300 ft.). This area is characterized by its wide thermal amplitude, which allows for grapes of great intensity in color, an important aromatic expression and a remarkable natural acidity. Ideal for producing wines of great natural concentration, suitable for cellaring. These vineyards have an irrigation management through drip system that provides the exact amount of water needed by the plant. A canopy management is conducted for obtaining yields per hectare around 7.000 kg (15,430 pounds). The clusters are characterized by small grains and have adequate exposure to the sun, in order to preserve aromatic characteristics. Evaluation of the harvest point with periodic tastings of berries.

## WINEMAKING

Careful manual selection of clusters. Pre-fermentative maceration at low temperatures. Fermentation by means of natural yeasts in stainless steel tanks at controlled temperatures that oscillate at 26 °C (79 °F). The wine was aged in French oak barrels for a period of 8-12 months and then cellared in bottles for a minimum of 6 months before its launching.

## TASTING NOTES

Red with ruby tones. Intense aromas of black pepper and bell pepper and cassis and cherry. Red fruits such as cherry type and cassis are also perceived. In mouth wide concentration of fruit and spicy notes. Mature tannins and a lingering finish. Serve at 16 °C (61 °F).

## Technical data

Alcohol 14% | Total acidity 5,52 g/l | Residual sugar 2,1 g/l | pH 3.6