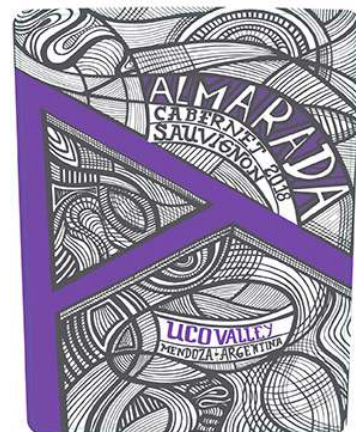




Almarada Cabernet Sauvignon 2018

Winemaker: Antonio Mas
Appellation: Tupungato - Uco Valley, Mendoza
Varietal: Cabernet Sauvignon
Wood treatment: Oak barrels
Length of barrel maturation: 6 months

ALCOHOL: 13.5
TOTAL ACIDITY: 5.56
PH: 3.6
SUGAR: 2.19



UPC #:858441006798

Vineyard:It was planted with massal selection in the year 2000, sourced from a selection of a plot planted in Agrelo 15 years earlier, trained in a high vertical shoot positioning system. In the plantation, the rows are spaced 82 inches apart and the plants are spaced 49 inches apart within the rows. Drip irrigation and fertirrigation. Spur-pruned cordon trained vine. NE-SW plantation orientation.

Viticultural Practices: It was planted in the year 2000, with a Cote Rouge Malbec clone, trained in a high vertical shoot positioning system. Plantation spacing of 1.5 m per 2.5 m. Spur pruned cordon trained vine. NE SW plantation orientation.

SOIL: The soil was formed during the Mesozoic era in the Late Triassic period. Deep soil without gravel or pebbles on the horizon. Fine-textured.

VINIFICATION: Grapes were hand-picked 16 kg-bin. After vinification, wine was aged for 6 months in used oak barrel in order to preserve the freshness of the fruit and purity of the terroir.

Winemaker Notes: This Cabernet has dominant fruity aromas that mingle with subtle notes of vanilla and chocolate. Well-balanced and rich with a persistent finish.

Tasting Notes: Intense, fruity and pyrazin presence, typical variety character. Persistent in time. Great balance, acidity in harmony with sweet tannins. Great persistence.

Score Review:

89 Points Descorchados