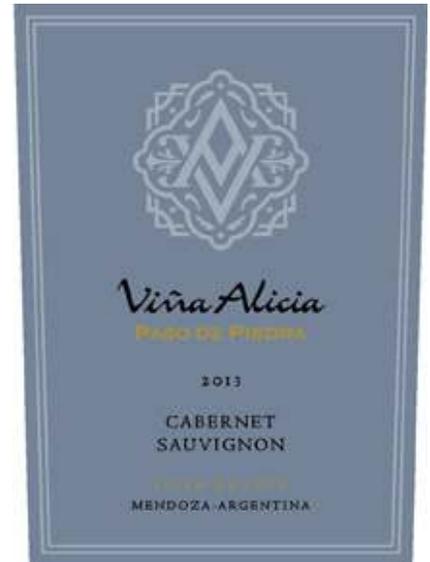# Viña Alicia
Paso de Piedra
Cabernet Sauvignon 2013

Wine Maker: Arizu Family

Appellation: Lunlunta, Luján de Cuyo

Varietal: Cabernet Sauvignon

Yields per Acre: 5.7 t/acre

Cases Produced: 2,000 cases

Filtration and fining: Filtering over natural earth.

Wood treatment: French Oak

Length of barrel maturation: 6 months

Alcohol %: 14.5

pH: 3.6

Total Acid: 5 gl

Residual Sugar: 2

Free/Total Sulfur: 30 mg

UPC #: 752183280778

Viticular Practices: Harvest: By hand, in 20K plastic cartons, in order to preserve the grapes from breaking up or other damages harmful to the grape. Harvest is performed between March 25th and April 5th of each year. Processing: Fermentation is done in steel tanks: Continuous Remontage and Pissonier is performed, in order to obtain softer tannins and great color. The second fermentation is also performed in steel tanks and the rest in French oak barrels. The wine is then transferred to French oak barrels, where it is aged for 8 months, in order to obtain more clarification, and improving its color. Bottling: Is done after a mild filtering over natural earth, in order to eliminate any impurity.

Winemakers Notes: Intense dark color. with a raspberry-like aroma and a complexity associated with this noble grape. Fresh, well-balanced, with gobs of dark fruit, great acidity, and mature tannins, unctuous and elegant. In the mouth it is profound and round, fleshy, with soft but potent tannins.

Score(s): 92 pts James Suckling - Currants and stones with hints of mint follow through to a medium body, tight and silky tannins and a savory finish. Drink or hold.

88 pts Vinous/Tanzer - Bright ruby-red. More primary and clenched on the nose than the Paso de Piedra Malbec, hinting at chocolate and menthol. A rather muscular, distinctly dry Cabernet with good density of texture but limited fruit sweetness in the early going. In a rather medicinal style, finishing with a firm tannic spine and an impression of austerity. I wonder where this youthfully unforthcoming wine can go in bottle.