

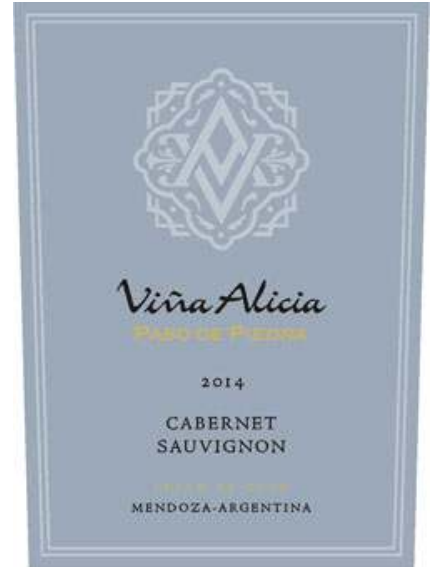


# Viña Alicia Paso de Piedra Cabernet Sauvignon 2014

**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

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**Alcohol:** 14.5%  
**pH:** 3.6  
**Total Acid:** 5 g/l  
**Residual Sugar:** 2  
**Free/Total Sulfur:** 30 mg



**UPC #:858441006248**

**Viticultural 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 Pisonier 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.

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**Winemaker 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.

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