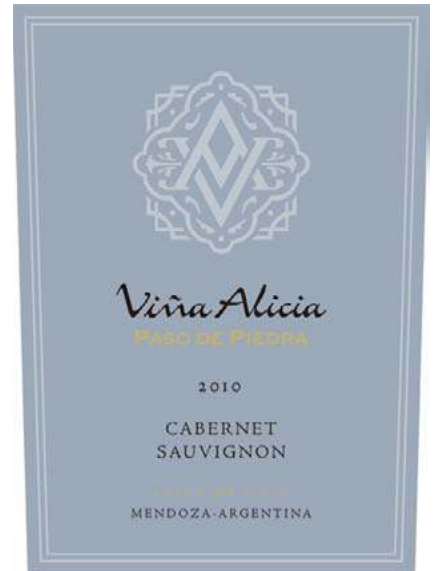




Viña Alicia Paso de Piedra Cabernet Sauvignon 2010

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 g/l
Residual Sugar: 2
Free/Total Sulfur: 30 mg



UPC #:752183280778

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.

Wine Makers 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): 90 pts Robert Parker Jr.'s The Wine Advocate (JM) - The 2010 Paso de Piedra Cabernet Sauvignon spent 6 months in French oak. It displays an inviting nose of cedar, spice box, violets, black currant, and blackberry setting the stage for a nicely proportioned, sweetly-fruited, layered Cabernet that also provides outstanding value. Drink both of the Paso de Piedra wines over the next 4-5 years.
