

ALMARADA

UCO VALLEY - ARGENTINA



CABERNET SAUVIGNON 2018

Tupungato, Uco Valley, Mendoza, Argentina

Technical Notes

Hand picked fruit. Bunch selection is made at veraison and again after the harvest in the winery, before de-stemming and crushing. The alcoholic fermentation takes place in steel tanks, following maceration and takes roughly 4/6 days. Since the maceration temps are cool, cultured yeasts have to be used for the ferment (wild yeasts die at cool temps). At the beginning of the fermentation, wine is pumped over as many times as possible in order to achieve a rapid multiplication of the yeast colony. Following this process, the pumpovers are reduced. Then, wine is macerated for 7-8 days with the tank at full capacity. Fruit is then pressed after racking. Once settled, wine is goes into 100% French oak barrels (medium plus toast) for 3-4 months and no racking occurs during this time. Wine is later blended and filtered by a tangential filter, before being bottled, a tiny sulfur adjustment is made pre-bottling

About this Wine

Cabernet Sauvignon of Tupungato has a special characteristic, since it is unique in the market, showing a great balance of its aromas and not losing its own idiosyncrasy. It is not purely pyrazine although it has pyrazines and is very fruity, it is about reflecting its full potential in the glass. Compared to Malbec, irrigation of Cabernet is somewhat more frequent in certain phases of berry development. Special care has to be taken to ensure that the sugar ripeness is slowed down as the physiological ripeness of this grape in this area has a tendency to develop quickly sometimes creating a gap between flavors ripeness and sugar ripeness. Antonio is looking to produce a wine that speaks to the vineyard from which it came – one that expresses forward fruitiness, with great aromatics and balance. Cabernet Sauvignon is so overlooked in Mendoza, but without good reason – especially when you consider high quality bargains like this.

UPC CODE: 697412000355

Wine Analysis

Alcohol: 13.5%
Acidity: 5.56 g/L
pH: 3.6 g/l
Residual Sugar: 2.19 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Winemaker: Antonio Mas

Appellation: Tupungato - Uco Valley,

Varietal: Cabernet Sauvignon

Vine Age: Vineyard planted in 2000

Planting Density: 3000 vines per hectare

Row Orientation: NE/SW

Row Spacing: 7 feet

Vine Spacing: 4 feet

Trellising System: High 4-wire trellis

Netting: Grunville side netting for hail protection

Irrigation: drip irrigation used for water and fertilizer

Tasting Notes

Intense and fruity with typical variety character. Good length and persistence. Well balanced acids and tannins. Medium bodied and a wine that punches well above its weight class.

