



Viña Alicia
WINES

PASO DE PIEDRA CABERNET SAUVIGNON 2021

Lunlunta, Lujan de Cuyo, Mendoza, Argentina



Technical Notes

This is 100% Cabernet Sauvignon, from vines planted in the early 1980's, on clay soils with heavy limestone deposits. The harvest is done by hand, in 10-12kg plastic bins, in order to preserve the fruit integrity. Harvest usually takes place toward the end of March and into the beginning of April. Bunch sorting is done on tables back at the winery, before fruit is destemmed and loaded in shallow tanks. Primary ferment is in stainless steel and the maceration time last about 30 days, during which time stirring and punch downs occur weekly. Malolactic fermentation is done 50/50 in steel and oak barrels, following which the wine is kept in wood (2nd & 3rd French and American) for 8 months. A coarse earth filtration, removes impurities without stripping flavor or color and the wine is then bottled, to be aged at the winery for 6 months before release.

UPC Code: 8 58441 00624 8

About this Wine

Growing Cabernet Sauvignon in Mendoza is not easy – it's really hard work. Not because it doesn't ripen, but because it ripens too fast, especially if you're not paying attention. Cooler sites are important, as is the correct clonal selection in the vineyard. Alberto Arizu Snr. is a fastidious farmer and plant scientist. He is otherwise known as the "Mondavi of Mendoza" and the country of Argentina owes him a debt of gratitude for all his viticultural pioneering that has helped lay the foundation for their commercial success. Morena is the result of many decades of experimental plantings and winemaking R&D. Today he has 5 different clones of Cab Sauv under vine on this property, each contributing a different element to the finished wine. He learned years ago that Cab Sauv, in this part of the world was better served with the inclusion of a small amount of Cab Franc, and so he has 2 diff clones planted here. The best way to describe this wine would be to suggest that it tastes like a quality left bank Bordeaux property, got together with a benchmark Napa Valley property, and had a baby!

Wine Analysis

Alcohol: 13.7%
Total Acid: 5 g/L
pH: 3.6
Residual Sugar: 2

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Varietal: Cabernet Sauvignon 100%
Location: San Alberto, Lunluta, Luján de Cuyo, Mendoza Argentina
Climate: 900m above sea level
Soil: Clay and limestone
Irrigation: Natural surface irrigation from mountain springs.
Density: 11,300 plants per hectare
Production: 50 hectoliters per hectare
Malolactic Fermentation: Second and third use French and American oak barrels over 8 months.
Storage: 6 months.

Tasting Notes

Intense dark color, with raspberry-like aromas and the complex dark currants and berries. Fresh, well-balanced, with gobs of dark fruit, pleasant acidity and mature ripe tannins on the palate lead to a soft and elegant finish.

Reviews

91 pts Vinous
"Black tea, clove and black fruit aromas. Touch of gravy and mushrooms. It's medium-bodied, juicy and mellow. Nicely integrated. Drink now or hold."

91 pts James Suckling

