

Finca  
**Ambrosía**  
VIÑA UNICA

**CABERNET SAUVIGNON**  
2014

Gualtallary - Tupungato  
Argentina

<b>Vineyard Location</b>	Gualtallary, Mendoza, Argentina.
<b>Altitude</b>	1.250mts / 4.150ft above sea level.
<b>Soil</b>	Pure limestone over quaternary gravels.
<b>Grape Variety</b>	95% Cabernet Sauvignon and 5% Malbec.
<b>Time of Harvest</b>	April 25th, 2014. At its perfect ripening moment.
<b>Harvest</b>	Hand harvested, in small plastic boxes of 18 kg.
<b>Average Vineyard Production</b>	8.000kg per ha / 3,2 tons per acre.
<b>Fermentation</b>	Alcoholic in stainless steel tanks. Malolactic fermentation in oak barrels.
<b>Alcohol</b>	15°.
<b>TA / VA / PH</b>	5.92 / 0,67 / 3,56
<b>Residual Sugar</b>	-1,8 grs/l.
<b>Aging</b>	Types of oak and length time in bottle. 18 months in new and used French oak barrels and at least 9 months in the bottle before release.
<b>Production</b>	8,785 bottles.

### Tasting Notes

This cabernet sauvignon was made with grapes from our vineyards in the special Gualtallary area in Tupungato, the heart of the Uco Valley. Its soil has high calcium carbonate content that enhances the mineral character and gives structure to the tannins.

Wine was crafted with native wild yeast, soft maceration management during 25 days, before pneumatic pressing.

It made its malolactic fermentation in new and used French barrels and then aged during 18 months.

It was blended with a 5% of Malbec, from the same vineyard, to improve color, red fruit character and rounder the tannins.

