

Ambrosía

VIÑA UNICA

Cabernet Sauvignon

2011

Gualtallary - Tupungato - Argentina



Vineyard location	Gualtallary, Mendoza, Argentina.
Altitude	1.250mts / 4.150ft above sea level.
Soil	70%-80% sand, 10%-20% lime y 10%-20% surface rocks.
Grape variety	95% Cabernet Sauvignon and 5% Malbec.
Time of harvest	April 14, 2011. In its perfect ripening moment.
Harvest	Hand harvested, in small plastic boxes of 18 kg.
Average vineyard production	8.000kg per ha / 3,2 tons per acre.
Fermentation	Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
Alcohol	15,6°.
TA / VA / PH	5,81 / 0,75 / 3,8.
Residual sugar	-1,8 grs/l.
Aging	Types of oak and length time in bottle 18 months in new French oak and at least 12 months in the bottle before release.
Production	8.500 bottles.

Tasting Notes

This Cabernet Sauvignon was made with grapes from 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 french oak barrels, from burgundian cooperage, 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.