

Ambrosía

VIÑA UNICA

Cabernet Sauvignon

2013

Gualtallary - Tupungato - Argentina

Vineyard location	Gualtallary, Mendoza, Argentina.
Altitude	1,250mts / 4,150ft above sea level.
Soil	Pure limestone over quaternary gravels.
Grape variety	95% Cabernet Sauvignon y 5% Malbec.
Time of harvest	April 13, 2013. 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	14,9°.
TA / VA / PH	5,80 / 0,58 / 3,5.
Residual sugar	-1,8 grs/l.
Aging	18 months in new and used French oak barrels and at least 9 months in the bottle before release.
Production	8.785 botellas.

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 and used 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.

