



PRECIOSO Cabernet Sauvignon 2017

- **Vineyard location**
Gualtallary, Mendoza, Argentina.
- **Altitude**
1,250mts / 4,150ft above sea level.
- **Soil**
Pure limestone over quaternary gravels.
- **Grape variety**
100% Cabernet Sauvignon.
- **Time of harvest**
March 23, 2017. At its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**
5,000 kg per ha - 2 tons per acre - 38.5 hl/ha
- **Fermentation**
Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**
15°.
- **TA / VA / PH**
6.0 / 0.83 / 3.7.
- **Residual sugar**
-1,8 grs/l.
- **Types of oak and length time in bottle**
18 months in new medium toasted, Mercurey French oak barrels, and 12 months in the bottle.
- **Production**
5,127 bottles.

Tasting Notes:

Finca Ambrosia Precioso is a limited production of 5,127 numbered bottles.

This is our top Cabernet Sauvignon. It was made with the best grapes from our extraordinary vineyard located in 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 Mercurey a burgundian cooperage, and then aged during 12 months in the bottle.