



PRECIOSO Cabernet Sauvignon 2018

- **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**
April 4, 2018. At its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**
5000kg 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 French oak barrels, and 9 months in the bottle.
- **Production**
5,141 bottles.

Tasting Notes:

Finca Ambrosia Precioso is a limited production of 5,141 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 oak barrels, and then it is aged 18 months in new medium toasted French oak barrels and 9 months in the bottle.