

Finca Ambrosía

PRECIOSO

CABERNET SAUVIGNON

2014

Gualtallary - Tupungato
Argentina

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 9, 2014. In its perfect ripening moment.
Harvest	Hand harvested, in small plastic boxes of 18 kg.
Average Vineyard Production	5,000kg per ha - 2 tons per acre - 38.5 hl/ha.
Fermentation	Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
Alcohol	14.8°.
TA / VA / PH	5.85 / 0.80 / 3.7
Residual Sugar	-1,8 grs/l.
Aging	Types of oak and length time in bottle 18 months in new Mercurey French oak barrels and 15 months in the bottle before release.
Production	1,368 bottles.

Tasting Notes

Ambrosia Precioso is a limited production of 1,368 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 15 months in the bottle.

