

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	1st. week of April, 2020
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Cabernet Sauvignon 100%
VINEYARD	Parcel West - Altamira - Uco Valley – Mendoza – Argentina - 1.078m/asl
VINEYARD AGE	32 years
CONDUCTION	Pergola
ALCOHOL	14.5% by vol.

ENOLOGY

The grapes are harvested manually with scissors, in 10kg plastic boxes.

Once in the winery, a selection of clusters is made, discarding those that are not in optimal conditions for their elaboration. The grapes, once destemmed, enter the stainless-steel tank, and are kept cold to achieve a great extraction of precursors of aromas and color. Then the alcoholic fermentation begins, which is carried out at an approximate temperature of 25°C for about ten days. Once this process is finished, the malolactic fermentation takes place, providing the wine with smoothness and roundness.

Without going through the wood, it is fractionated the same year of its harvest.

WINEMAKING NOTES

Intense red with purple hues, expressive and with typical hints of spices and red peppers. It is pleasant and fresh to drink, with a light structure that allows us to appreciate its fruity character. A young, modern, and easy to drink wine.

TO SERVE

Suggested drinking temperature: 13°C to 15°C.



PARCELAS

