

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

DATE OF HARVEST	4th. week of April, 2013
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Cabernet Sauvignon 100%
VINEYARD LOCATION	Altamira – Uco Valley – Mendoza – Argentina - 1.078m/asl
VINEYARD AGE	25 years
CONDUCTION	High vine
AGING	30% is kept for 12 months in French oak barrels
ALCOHOL	14.3% by vol.

ENOLOGY

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos.

Once in the winery, on the selection table boxes are flushed and discarded those clusters and grains that are not in top condition for processing. The whole grain, not crushed, enters to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C for 3 days allowed us to achieve a very good aromatic and color extraction without raising atypically tannins. Thereafter for a period of between 8 to 10 days, are daily performed different types of delestages and pump-ups, regulating the fermentation by controlling the temperature. Once the alcoholic fermentation was completed, the skins are macerated in wine to the desired color combination, tannins and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20 ° C. Finally we proceed to the wine aging in our underground cave, in French oak barrels for 12 months.

WINEMAKING NOTES

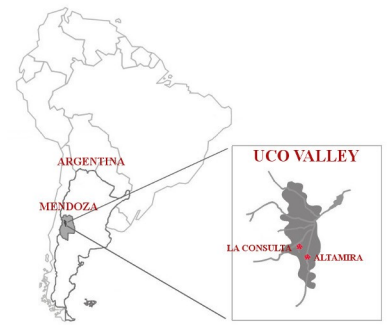
Our Cabernet Sauvignon has good structure; deep red with ruby hues and sweet tannins. Their flavors are reminiscent of red pepper and spices. The oak barrel aging gives the wine complexity and some soft roasting notes.

PAIRING

Ideal to accompany red meats in different cooking methods, as well as pasta with sauce and stews.

TO SERVE

Suggested drinking temperature: 16°C to 18°C.



**SELECTED HARVEST
RESERVA**

