

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	4th. week of March 2019
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Cabernet Sauvignon 100%
<b>VINEYARD</b>	Altamira – Uco Valley – Mendoza – Argentina - 1078m/asl
<b>VINEYARD AGE</b>	31 years
<b>CONDUCTION</b>	High vine
<b>AGING</b>	30% was aged for 12 months in French oak barrels
<b>ALCOHOL</b>	14.5% by vol.

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 an exceptionally 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.

Of an intense purple color with vibrant violet reflections, this is a fresh, fruity wine, with a good body and good acidity. Thanks to its passage through French oak barrels, olfactory descriptions such as black pepper and vanilla can be noticed. Its finish on the palate is persistent and very elegant.

## ENOLOGY

## WINEMAKING NOTES

## TO SERVE

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



# TERRA

