

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

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

ENOLOGY

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos. Immediately after are carried to the winery. 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 grapes, not crushed, enter to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C, 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 obtain the desired color combination, tannins, and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

It was aged in French oak barrels, in our underground cave, for 12 months.

WINEMAKING NOTES

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.

TO SERVE

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



TERRA

