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ALTA COLECCIÓN

CABERNET SAUVIGNON

I.G. LOS CHACAYES, VALLE DE UCO

Organic

2022

The 2022 vintage is cooler, with average and maximum temperatures below the historical average of the last 24 years. Maximum temperatures in February and March (the grape ripening period) were 28°C, compared to historical averages of 35 and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity.

TERROIR

Pebbles and Volcanic Moraines.

GRAPE VARIETIES

100% cabernet sauvignon

AGE OF THE VINES

15 years.

DENSITY & YIELD

6000 vines/ha, 60hL/ha

FIRST VINTAGE

2002

WINEMAKING

We harvest by hand in the early hours of the morning, crush and start fermentation immediately with selected yeasts to avoid oxidation. Alcoholic and malolactic fermentation takes place in 25 days, with very gentle pumping over during the first week and then we do not touch the wine any more. Once fermentation is finished, we devat and press the wine. In this line we always privilege freshness and fruit over extraction.

AGEING

The wine does not pass through wood.

WINEMAKER'S NOTE

Bright ruby colour with violet reflections. On the nose the aromas of red summer fruits dominate, pure fruit! The concentration is pleasant, very juicy and balanced, the red fruits and black berries give depth to this wine. It is elegant and the tannins are soft and harmonious.

FOOD-PAIRING

Roast beef with red peppers, beef stew with red wine, white meats accompanied by pasta, cheese (comté, saint-nectaire).

AWARDS

2021

90pts James Suckling

2020

90pts James Suckling

2019

91pts James Suckling

90pts Tim Atkin



APPELLATION

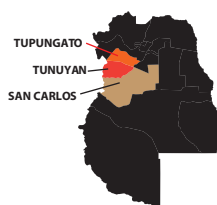
Uco Valley - IG Los Chacayes

ARGENTINA



Pronvincia de Mendoza

MENDOZA



TUPUNGATO
TUNUYAN
SAN CARLOS

VALLE DE UCO



IG Los Chacayes

