

LOS CLOP RESERVE

CABERNET SAUVIGNON 2013

FACT SHEET

Vintage

Varietal composition: 100 % Cabernet Sauvignon

Appellation: 50 % Lunlunta, Maipú- 50 % Agrelo, Luján de Cuyo

Vineyard

Year planted 1996 (Lunlunta) - 2000 (Agrelo)

Altitude 750 masl (Lunlunta) - 1000 masl (Agrelo)

Soil Sandy loam, stony in some places (Lunlunta) - Sandy-loam and silt-loam (Agrelo)

Climate Annual average rainfall of 180 millimeters, 310 annual days of sunshine

Trellising High Vertical Shoot Position (VSP)

Irrigation Drip irrigation (Lunlunta) Flood irrigation (Agrelo)

Harvest Date First fortnight of April

Yield 8,000kg per hectare

VINIFICATION

Hand-picked in 18kg cases. Selection of clusters and berries. Cold fermentation between 7° and 8°C for 4 days. Classic fermentation with indigenous yeast between 27° and 28°C. Malolactic fermentation followed by aging in first-use-French-oak barrels during 6 months.

TASTING NOTES

Deep red color with purple and black hues. Expressive nose of bell pepper, cassis, red fruit jam combined with notes of vanilla, coffee, leather, tobacco and spices. In the mouth, its sweet and round tannins make it persistent and pleasant with an exceptional structure and complexity.

TECHNICAL DATA

Alcohol 14%

Sugar 2 g/L

Total Acidity 5,5 g/L

pH 3,63

Pairing

Roasted meat, Red meat, Lamb, Rich sauces.

Serving Temperature 17 - 19 °C

Aging Potential 5 years

