

Los Clop Reserva Cabernet Sauvignon

Fact sheet

Vintage:

Varietal composition: 100% Cabernet Sauvignon

Appellation: 100 % Agrelo, Luján de Cuyo

Vineyard:

Year planted: 1998

Altitude: 1000 masl

Soil: Sandy-loam and silt-loam stony in some places

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

Trellising: High Vertical Shoot Position (VSP)

Irrigation: Traditional furrow irrigation

Yield: 8,500kg per hectare

Aging:

Barrel: 12 month in second and third use French oak

Bottle: 7 months

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 second and third use French-oak barrels during 12 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: 2.69 g/L

Total acidity: 5,95 g/L

pH: 3,49

Pairing:

Roasted meat

Red meat

Lamb

Rich sauces

Serving Temperature: 17 – 19 °C

Aging Potential: 5 years

Annual Production: 50,000 bottles

