

# EL VITICULTOR

## CABERNET SAUVIGNON 2021



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*We could use magic or divinity to explain the essence of wine and we would not be wrong, but wine is just nature and art in such a solid harmony that travels from the vineyard to the glass.  
Passion and Calchaquí landscape in a bottle.*

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| Varieties  | 100% Cabernet Sauvignon                                                                                                         |
| Harvest    | 2021                                                                                                                            |
| Procedence | Calchaquí Valley - Salta, Argentina                                                                                             |
| Vineyards  | Cabernet Sauvignon comes from rocky soils from Cafayate Valley. Free canopy training to avoid high concentrations of pyrazines. |
| Altitude   | 6060 f.a.s.l.                                                                                                                   |

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### Fermentation process

Fermentation took place in stainless steel tanks for 5 days at 77°F, and 4 days left to finish at 85°F.

Selected yeast for Cabernets were inoculated to obtain balanced notes. 2 pump overs per day during the first 5 days of fermentation, then reduced at 1 per day.

Post fermentative maceration during 2 days, to get rounded tanins.

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### Ageing

Malo - Lactic fermentation in french and american oak barrels. 20% new barrels, and the rest between second and fifth use.

Reposed for a period of 1 year before bottling.

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### Tasting notes

Red color with roof tile borders.

The nose starts with red pepper and black pepper, then appears notes of dates and figs raisins.

Sweet and kind tannins approach in mouth, with elegant presence and an ending that put in evidence his time in oak with flavors of clove and nutmeg.

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|------------|-----------------------------|
| Production | 3000 bottles of 750 cc.     |
| Alcohol    | 13,5%                       |
| Sugar      | Less than 2 grams per liter |