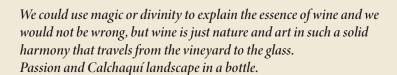
ELVITICULTOR

CABERNET SAUVIGNON 2021



Varieties 100% Cabernet Sauvignon

Harvest 2021

Procedence Calchaguí 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.

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.

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.

Tasting notes

Red colorwith 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, whit elengant pressence and an ending that put in evidence his time in oak with flavors of clove and nutmeg.

Production 3000 bottles of 750 cc.

Alcohol 13,5%

Sugar Less than 2 grams per liter

