

CASARENA ICONO

BLEND 2016

The ultimate expression of Lujan de Cuyo, the ultimate expression of Casarena in a bottle.



COMPOSITION VARIETAL

60% Cabernet Sauvignon
40% Malbec

DESIGNATION OF ORIGIN

Perdriel y Agrelo, Luján de Cuyo.
Mendoza, Argentina.

HARVEST

Fully manual, during the second half of March and April.

YIELD

4700 kilos per hectare

VINEYARD

This blend comes from the best plots within the four vineyards of Casarena. The Cabernet Sauvignon comes from a vineyard of more than 80 years driven with the pergola system. The vineyard shows different types, but this Cabernet is located in an area with deep soils, with silty-clayey texture and a moderate presence of rocks. Malbec comes from the Naoki, Lauren and Jamilla vineyards, and each estate has diverse soils: limestone, loam-clay and stony respectively.

VENDIMIA

It was a harvest determined by the quantitative, but not so qualitative, decrease in grape production. It is essential to reaffirm that the wines of this vintage are excellent, since the end of the harvest has been reached with a great quality of grapes, which demonstrates great typicity, expressiveness and freshness in all varieties. This year will show us a different style to what we were used to, with lower alcohol, good concentration and very good natural acidity.

WINEMAKING

Once the grapes were manually harvested, a thorough selection process was carried out. A double hand selection takes place in order to get the best bunches and grains. After a careful destemming, a pre-fermentative maceration took place for 7 to 10 days in cold (-5°C) and a total maceration of between 45 and 50 days. The fermentation takes place with indigenous yeasts and the malolactic fermentation occurs spontaneously in barrels.

Aging: 18 months in new French oak barrels

Bottles produced: Under 3000

Alcohol: 14,5% v/v

Total acidity: expressed in tartaric acid 5.65 g/l

Ph: 3.78"

Custodians of Luján de Cuyo's terroir