

CASARENA
DNA

CABERNET SAUVIGNON 2017

The ultimate expression of Lujan de Cuyo Malbec.

COMPOSITION VARIETAL

Cabernet Sauvignon 100%

DESIGNATION OF ORIGIN

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

HARVEST

Totally manual. Different harvest passes were made during the month of April.

YIELD

4500 kilos per hectare

VINEYARD

Finca Owen is the oldest of our vineyards. Planted in 1930, it has great value for Casarena because of its balance and the quality of the grape it provides. Although there are different soil profiles within the estate, the parcel chosen for this Cabernet Sauvignon is characterized mainly by its deep, silty-clayey soils with the presence of pebbles. The driving system corresponds to the tradition of those years in which it was planted: in the form of a pergola.

VENDIMIA

The weather conditions during the 2016 harvest were ideal, favoring the elaboration of wines with a good typicality. When the maturation period a little more than usual, an optimal result was obtained in as for the quality of the fruit.

WINEMAKING

Once the grapes were manually harvested, a thorough selection process was carried out. double 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 5000.

Alcohol: 14,5% v/v

Total acidity: expressed in tartaric acid 5.67 g/l

Ph: 3.77"

TASTING NOTES

Deep red color. On the nose, notes of black fruits, peppers and spices are perceived. Likewise, notes of coffee contributed by the aging in oak barrels stand out. In the mouth it is presented as a wine of great character. Its elegance and complexity stand out. It is an extremely captivating wine.



Custodians of Luján de Cuyo's terroir