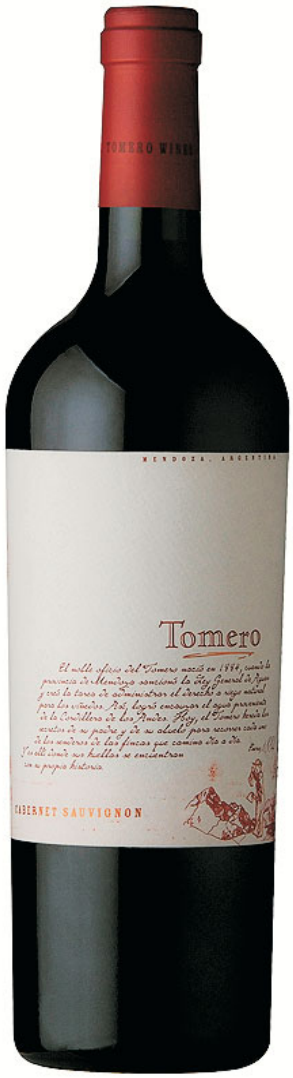
Tomero



CABERNET SAUVIGNON 2005

Varietal Composition

100% cabernet sauvignon

Vineyard

finca los álamos

upper uco valley

mendoza argentina

Soil

clay, rock and loam.

medium to low fertility.

low porcentage of organic material.

very permeable with low salt content.

Weather

cold winters and warm summers with high temperatures during the day and cool nights. during the vegetative season there is a difference of temperature between day and night of 60ºf allowing excellent color and tannin development.

Harvest

manually harvested in 18 kg plastic boxes from april 18th to aprilnd.

Ageing

80% of this wine is aged in stainless tanks and 20% is aged in french oak barrels for 8 months. it is then bottled and aged for another 6 months before it is released into the market.

Tasting Notes

ruby red color with complex and spicy aromas. in the mouth it has a sweet entrance whit structured tannins. a gentle and persistent finish.

Technical Data

alcohol: 14 %

total acidity: 5,06 g/l

sugar: 2,48 g/l

ph: 3,60

Notes