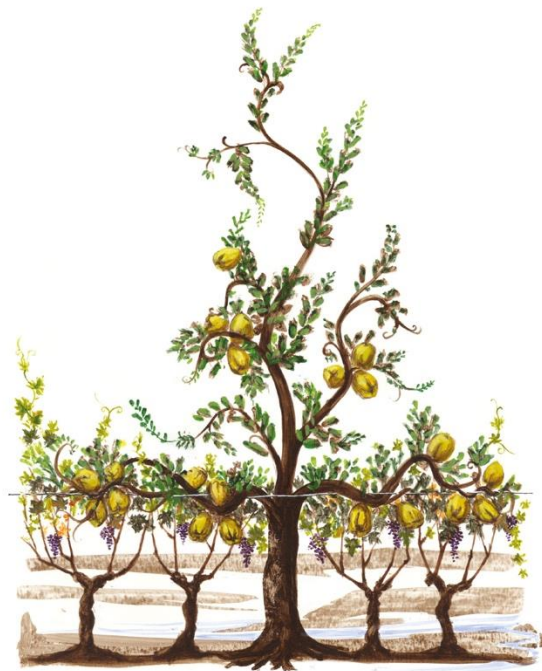




FINCA LOS MEMBRILLOS CABERNET SAUVIGNON 2020

*Finca Los Membrillos, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.
1060 m | 3478 ft.*



FINCA | SINGLE VINEYARD WINES

More than 20 years ago, a family of winegrowers from La Consulta planted this Cabernet Sauvignon vineyard, which reached our hands in 2008. There was an indelible stamp on it, which made it resemble the oldest vineyards in the area.

Its traditional furrow irrigation system, its carob wood posts and its rows of quince trees surrounding the vineyard, are its hallmarks, and at the same time a tribute to the rich winemaking legacy of the region.

When we started working on it, we set ourselves the task of recovering its soils and the vigor of its vines, with love and care, seeking that the vineyard could express all the potential of the place where it grew.

Los Membrillos vineyard is located on the eastern limit of Paraje Altamira, at 1060 meters above sea level, and shares the particular characteristics of the soils of this area – diverse, stony and calcareous.

Sebastián Zuccardi



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ORIGIN

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1060 m | 3478 ft.

THE PLACE

This vineyard, located at 1060 meters above sea level, is surrounded by rows of quince trees that honor the rich historic traditions of the viticulturists of the southern Uco Valley. Harvested while respecting the diversity of its soil types, this Cabernet Sauvignon expresses the typical complexity of Paraje Altamira, where veins of sandy and semi-deep soils coexist with others rich in stones covered with calcareous material.

HARVEST

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging that we remember. The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

VINIFICATION

Manual harvest with bunch selection.

Filling of vessels by gravity.

Fermentation in concrete vessels with native yeasts.

All of the wine was aged in used 500-litre French oak barrels.

COMPOSITION

VARIETY: 100% Cabernet Sauvignon

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,83 g/l

PH: 3,67

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker