



#### VINEYARDS

**Location:** San Patricio del Chañar, Neuquen, Patagonia

**Harvest date:** April 2006

**Varietal composition:** 100% Cabernet Sauvignon

**Yield:** 3.23 tons / acre

**Harvest method:** Hand picked and selected in table by hand.

#### WINEMAKING

**Alcoholic fermentation:** In stainless steel tanks with selected enzymes and yeasts.

**Maceration time:** Three days at low temperatures, then eight day fermentation and finally fifteen day maceration.

**Malolactic fermentation:** 50% in stainless steel tanks (spontaneous) and 50% in oak barrels (induced).

**Ageing:** 50% aging 12 months in new French and American oak barrels (medium and medium plus toasted) and 50% stored in stainless steel tanks to keep the fruit.

**Clarification:** Egg white from fresh farm eggs was used.

#### TASTING NOTES

This wine features an intense purplish red that shows maturity.

The nose is complex. Ripe red fruits aromas combine with black pepper and some spicy hints. Due to aging in oak casks some chocolate and coffee scents are shown.

The mouth-feel is pleasant, with sweet tannins. Beautiful balance, this builds in intensity on the palate to a long finish.

Naturally stabilized wine, bottled without filtering.

#### TECHNICAL INFORMATION

**Alcohol:** 14.2 %VOL

**Total acidity:** 5.54 G/L

**PH:** 3.66

**Residual sugar:** 3.78 G/L

**Production:** 5000 cases

#### WINEMAKER

Lic. Leonardo Puppato



PATAGONIA – ARGENTINA  
www.alpatacowines.com

PROVA DA SAFRA 2010.

*Almoço de Dia das Mães com a Família Silva, em 12/05/2013.*