




---

**VIÑA ALICIA SAN ALBERTO**


---




---

**MORENA**


---

**VIDES.** 5 clones diferentes de Cabernet Sauvignon ( 88%) y 2 de Cabernet Franc (12%).

**UBICACIÓN DEL VIÑEDO.** “San Alberto” Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 metros sobre el nivel del mar. 10 hectáreas de 40 años.

**CLIMA.** Templado a cálido durante el día y frío durante la noche.

**SUELO.** Arcilloso y piedra caliza.

**RIEGO.** Superficial, con agua de las montañas.

**CULTIVO.** Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas.

**PODA.** Se realiza la poda en forma de cordón unilateral con dos a tres pulgares o pitones.

**DENSIDAD DE PLANTACIÓN.** 11.300 vides por hectárea

**PRODUCCIÓN.** 45 hectolitros por hectárea.

**COSECHA.** A mano, en cajas de 10-12 kilos.

**TEMPERATURA DE FERMENTACIÓN.** 30-32°C.

**TIEMPO TOTAL DE MACERACIÓN.** 25-30 días.

**FERMENTACIÓN MALOLÁCTICA.** Barricas nuevas de roble francés.

**CRIANZA.** 100% barrica nueva de roble francés, durante 12 meses.

**ESTIBA.** 12 meses.

**NOTA DE CATA.** Es un vino rojo granate oscuro, de gran estructura y muy buen cuerpo. Tiene madurez de cerezas negras o cassis. Con el tiempo gana en perfumes de cedro o cajas de cigarrillos. Tiene aromas de arándanos y chocolate. Sus taninos son palpables y generosos. El Cabernet Franc le aporta aroma a frambuesa, hojas de cassis y guijarros.

**VINES:** Five different clones of Cabernet Sauvignon (88%) plus two clones of Cabernet Franc (12%).

**VINEYARD LOCATION:** “San Alberto” vineyard . Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 m above the level of the sea. 10 hectares, 40 years old vines.

**CLIMATE:** Warm during the day and cool at night.

**SOIL:** Clay and limestone.

**IRRIGATION:** Natural surface irrigation from mountain streams.

**VINEYARD MANAGEMENT:** Without use of fertilizers, herbicides or insecticides.

**PRUNING:** Conducted as a unilateral cordon with 2 to 3 shoots.

**VINEYARD DENSITY:** 11.300 plants per hectare.

**PRODUCTION:** 45 hectoliters per hectare.

**HARVEST:** This is manually performed, using 10-12 kilo plastic cages.

**FERMENTATION TEMPERATURE:** 30-32°C.

**MACERATION:** 25-30 days according to vintage.

**MALOLACTIC FERMENTATION:** New French oak barrels.

**BARREL AGING.** 100% new French oak barrels, during 12 months.

**WINERY BOTTLE STORAGE:** 12 months.

**TASTING NOTES:** The color is saturated dark red garnet. The wine has great natural tannins and structure for good aging potential. Mature flavors of dark cherry and black currant fill the bouquet with undertones of cedar and cigar box notes. On the palate there is additional complexity with notes of blueberry and chocolate. The Cabernet Franc adds the raspberry, currant leaf and stone-like flavors

## VIÑA ALICIA AWARDS

---

**ROBERT PARKER.** 2006. Viña Alicia. Morena. Cabernet Sauvignon Seven Clones.

---

A Cabernet Sauvignon Dry Red Table wine from Mendoza, Argentina.

**Source:** eRobertParker.com # 184. Aug 2009. **Reviewer:** Jay Miller.

**Rating:** 92 points. **Maturity:** Drink 2011 - 2018.

The 2006 Morena Cabernet Sauvignon Seven Clones includes 10% Cabernet Franc in the blend (it is grown as a field blend with the Cabernet Sauvignon). The wine was aged in new French oak for 18 months. A saturated purple color, it exhibits herbal notes from the Cabernet Franc along with toasty new oak, mineral, cigar box, black currant, and a hint of chocolate. Smooth-textured and round on the palate, the wine has plenty of ripe, fine-grained tannin, layers of savory fruit, and an overall elegant personality. It will profit from 2-3 years of additional cellaring and drink well through 2018.




---

**ROBERT PARKER.** 2005. Viña Alicia. Morena. Cabernet Sauvignon Seven Clones.

---

A Cabernet Sauvignon Dry Red Table wine from Mendoza, Argentina.

**Source:** Wine Advocate # 180. Dec 2008. **Reviewer:** Jay Miller.

**Rating:** 91 points . **Maturity:** Drink: 2012 - 2025.

The 2005 Morena Cabernet Sauvignon “Seven Clones” exhibits smoke, cassis, black currant, and spice box aromas followed by a medium to full-bodied wine with ample red, black, and blue fruit flavors, lots of spice, notes of espresso and chocolate, and ripe tannin. The wine should age effortlessly for 4-6 years and be in its prime from 2012 to 2025.

Vina Alicia’s portfolio is impressive.




---

**STEPHEN TANZER.** 2005. Viña Alicia. Morena. Cabernet Sauvignon.

---

**Rating:** 91 points.

Good full medium ruby. Serious, varietally expressive nose offers black raspberry, currant, graphite, minerals, bitter chocolate and tobacco leaf, along with a whiff of oak char. Densely packed, ripe and sweet; stuffed with fruit. This big, impressively concentrated cabernet is fat and broad yet retains a juicy character. Finishes dry and classic.




---

**WINE ENTHUSIAST.** 2006. Viña Alicia. Morena. Cabernet Blend.

---

**Rating:** 91 points.

Wine from Luján de Cuyo, Mendoza, Argentina.

Spice and clay notes grace this earthy Cabernet-led wine that sports black cherry, berry and earth notes. The palate is forward and grabby, with rubbery tannins to go with flavors of roasted berries, plum sauce, chocolate and savory spices. A no-hiccup Cabernet (with 12% Cab Franc) with just enough ruggedness to avoid being commonplace.



*Prova da safra 2007. Decanter Wine Day em 24/07/2014, na Trattoria Porcini.*