



Achaval-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

2013 CABERNET SAUVIGNON



The newest addition to the Achaval-Ferrer family. Ruby red in color with intense aromas of plum and tobacco on the nose and palate. This big, old world wine offers refined, dusty tannins, a truffled note and bright, peppery acidity that carries red fruit flavors through to a subtle and persistent finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achaval-Ferrer wines.

Winemaker: Santiago Achával,
Roberto Cipresso

Varietal composition:
100% Cabernet Sauvignon

Appellation:
Agrelo: altitude of 3608 ft. with
2800 plants/acre
Medrano: altitude of 2297 ft. with
2000 plants/acre

Soil:
Agrelo: limestone with sandy top-soil
Medrano: heavier, some clay component,
no gravel up to 2 meters

Vine training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable.
No pesticides in most of our vineyards.

Yield: 2.5 tons/acre

Harvest date: March 20, 2013

Alcohol: 14%

pH: 3.8

Acidity: 6.67 g/L

Brix at Harvest: 25

Vinification/winemaking process: Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

Fermentation: Fermented in cement tanks at a maximum temperature up to 93-95° F with extensive pumping over for better extraction

Malolactic: 100% spontaneous in oak

Oak and Aging: Aged 9 months in 2-year old French oak barrels produced by Boutes and Mercurey

Production: 4,700 12-bottle cases

PERFIL DE VINO

CABERNET MENDOZA 2013

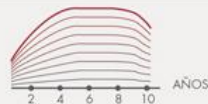
Reflejo preciso de su variedad, **Cabernet Mendoza** es un mensaje filosófico y directo, donde la fruta se sobrepone a los matices minerales. Proveniente, en gran parte, de pequeños paños de viñedo ubicados en la primera zona de Mendoza, este vino de escasa producción resalta en su textura jugosa plena de frutas negras y rojas. Lejos de la abstracción, ofrece un agradable camino directo al placer.

Cabernet Mendoza expresa la espontaneidad y la vivacidad de su juventud.

FICHA TÉCNICA

WINEMAKERS	Roberto Cipresso, Santiago Achával
COMPOSICIÓN VARIETAL	100% Cabernet Sauvignon
PRODUCCIÓN	56.616 botellas
CRIANZA	9 meses en barricas de roble francés
COSECHA	Manual / Del 20 de Marzo al 9 de Abril, 2013
ANÁLISIS	14,5% Alcohol PH 3,8 Acidez 6,67

POTENCIAL DE GUARDA

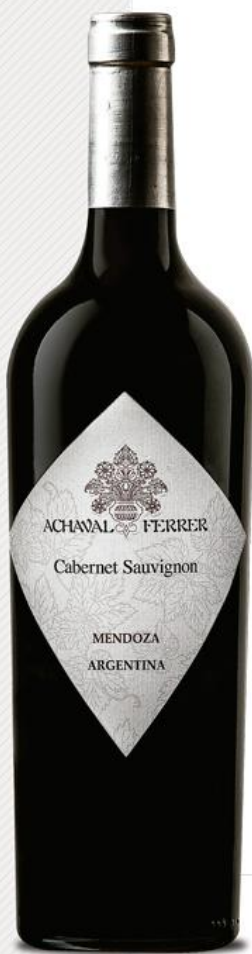


RENDIMIENTO



SUGERENCIA

Servir a temperatura entre 16° y 18°C. Recomendamos fuertemente decantar este vino al menos una hora antes de beberlo.



ACHAVAL FERRER

MENDOZA

PERDRIEL
MEDRANO
TUPUNGATO
LA CONSULTA

ARGENTINA

SUPERFICIE
20 HECTÁREAS

RENDIMIENTO
30 HECTOLITROS / HECTÁREA

AGRELO MENDOZA

980 MSN.M.

5600 PLANTAS / HA.

UBICACIÓN ALTITUD DENSIDAD DE PLANTACIÓN

MEDRANO (1928) MENDOZA

850 MSN.M.

5000 PLANTAS / HA.

UBICACIÓN ALTITUD DENSIDAD DE PLANTACIÓN

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Safrá 2013. Wine Road Show INOVINI/Adega Brasil em 21/06/2016.