

GRAN BOMBUS CABERNET SAUVIGNON TASTING NOTES

WINEMAKER: Luis Martinez

GRAPE VARIETY: 100% Cabernet Sauvignon

REGION: Coquimbito, Maipú

COLOUR: Intense red with violet hues.

VINEYARD DETAILS: Alluvial soil with drip irrigation

CLIMATE: Dry and continental with great sun exposure, allowing for ideal maturation of berries.

AROMA: Tobacco, black pepper and mature red fruit.

PALATE: Elegant and powerful, full of mature red and black fruit. It invades the palate with a wide and long aftertaste. The ageing in new French oak casks allows to enhance the elegance of the wine without covering the fruit expression.

ANALYSIS: Alc 13,5% pH 3.6 Az. Res. 2,1

WINEMAKER NOTES:

This Cabernet Sauvignon proceeds from a 12ha vineyard located in Coquimbito, Maipu – Mendoza at 800mtrs over sea level. The vineyard is 12 years old and provides excellent quality grapes with very low yields: 4.000kgrs per ha. The harvest is manual and occurs when the grapes are mature during the month of April. After picking them up bunches are transported to the winery using bins and a grapes are de-stemmed and crushed. Cold pre-fermentative maceration for 24 to 48hs. Alcoholic fermentation lasts for about 15 days in stainless steel tanks with temperatures between 25-29C. Afterwards Malolactic fermentation and ageing in French oak casks for 12 months and months in bottle before release.