

VOLTURNO

2019

VINEYARD

- Appellation: 88% Luján de Cuyo - 12% Valle de Uco

- Perdriel
- Los Árboles, La Consulta

GROWING SEASON

The 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality.

HARVEST

- Hand-harvest with shears
- Harvest date: March 19 to April 10

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 68% new.
- Bottled unfiltered and unfiltered November 2020
- Varietal composition: 87% Cabernet Sauvignon, 9% Malbec, 4% Cabernet Franc

TASTING NOTES

Deep red color. Aromas of strawberry, pastry, cloves and spices. Full-bodied with very tight and fine tannins. In the mouth shows good concentration and balance, and a round finish.

