

# Cabernet Sauvignon LOPEZ

CABERNET SAUVIGNON | HARVEST 2018

*Elaborated with selected Cabernet Sauvignon grapes from our estate La Marthita (1940).*

## VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

**CLIMATE** | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

**SOIL** | Alluvial, silty-loam, shallow.

**TRELLIS SYSTEM** | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

**HARVEST** | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

**WINEMAKING** | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

**AGING** | This wine is aged in large French-oak casks of 5,000-20,000 liters of capacity, where a development process occurs throughout the years achieving an interesting complexity of flavor and aroma.

**TASTING** | Ruby red wine with mahogany tones and intense aromas. The palate reveals an excellent structure with soft and unctuous tannins presenting a long finish.

According to the preference of the consumer, the aging of this wine in its bottle can be prolonged for a period of 10 years or more. Due to its characteristics, it is an ideal wine to accompany red meats, food with soft sauces. It is advisable to consume it at a temperature of 18-20 degrees Celsius. To keep its attributes intact, during storage the bottle must remain horizontal, keeping the wine in contact with the cork, away from light and heat.

## PRESENTATION

- 750 milliliters bottles.

- Cases: 6 x 750 milliliters bottles.

## ANALYTICAL DATA

Alcohol	13.2%
Sugar	1.75 g/l.
Volatile acidity	0.56 g/l. in acetic acid
Total acidity	5.20 g/l. in tartaric acid
Total SO <sub>2</sub>	89 mg/l.
pH	3.4



  
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1898