

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 ₂	89 mg/l.
pH	3.4




BODEGAS
LOPEZ
1898