

# Xero

CABERNET SAUVIGNON | HARVEST 2017

*100% varietal wine, elaborated with carefully selected Cabernet Sauvignon from our estate La Marthita.*

#### 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.

**TRELLIS SYSTEM** | High 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** | Fermentation in stainless steel tanks with strict temperature control (25 degrees Celsius) and prolonged maceration (contact of the skins with the must) are carried out, obtaining a wine with greater color and intense aroma.

**TASTING** | Wine of particular elaboration with slow maceration and fermentation. Its prolonged contact with the skins gives it an intense color and a greater structure.

According to the preference of the consumer, the aging of this wine in its bottle can be prolonged for a period of 5 years or more. Due to its characteristics it is an ideal wine to accompany red meats and meals with seasoned sauces. It is advisable to consume at a temperature of 18 to 20 degrees Celsius. To guarantee its properties, the bottle has to be stored in horizontal position, 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	1.85 g/l.
Volatile acidity	0.5 g/l. in acetic acid
Total acidity	4.65 g/l. in tartaric acid
Total SO <sub>2</sub>	100 mg/l.
pH	3.4



  
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