



R.J.VIÑEDOS



Joffré
e HIJAS

GRAN CABERNET SAUVIGNON

Varietal Composition: 100% Cabernet Sauvignon

Vintage: 2012

Harvest: Handpicked during the second and third week of April.

Origin / Vineyard Location: Vineyards from Lujan de Cuyo and the Uco Valley (Tupungato and Tunuyán). The altitude is between 900 and 1,050 meters above sea level.

Vegetative Cycle: The 2013/14 cycle had a cool spring with late frosts which caused lessened production. January was very hot and February rainy. Between February and April the temperatures were lower than average which allowed for a prolonged and complete maturation with very satisfactory results by enological parameters.

Production: Between 6 and 10 ton per hectare

Maceration: 2 to 3 days of cold maceration, between 12 and 22 days of total maceration depending on the vineyard.

Alcoholic Fermentation: Alcoholic fermentation with select yeasts, in 120 hectoliter epoxied concrete tanks (12.000 liters).

Malolactic Fermentation: With indigenous bacterias

Ageing: 10 to 11 months in oak barrels with 50% of the total volume in French and American oak of second and third use with the remaining 50% in a concrete tank.

Tasting Notes: Intense ruby red color. In the nose it is complex and elegant with an exquisite balance between fruity aromas and aromas from barrel ageing. Red fruit notes are the final touch with hints of red pepper, mineral notes, and a light presence of vanilla and caramel. In the mouth the tannins are smooth and well structured. In the aftertaste they come back with intensity. It is a long, complex, and well-bodied wine.