



R.J.VIÑEDOS



Pasión 4

CABERNET SAUVIGNON

Varietal Composition: 100% Cabernet Sauvignon

Vintage: 2015

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

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

Vegetative Cycle: The 2014/15 season was characterized by a warm winter and a cool summer with higher than average amounts of rain. The vineyards with well-draining soils produced high quality wines due to the lower than average temperatures. Vineyards with heavier soils required much more agronomical management and effort.

Production: Between 8 and 12 ton per hectare

Maceration: 2 to 3 days of cold maceration, 12 to 15 days of maceration in total.

Alcoholic Fermentation: Alcoholic fermentation with select yeasts in epoxied cement tanks.

Malolactic Fermentation: With indigenous bacteria.

Ageing: 15% of the total volume is aged in French and American oak barrels (of second and third use) for 4 to 6 months and the remaining 85% in epoxied cement tank.

Tasting Notes: Intense ruby red color. In the nose red fruit aromas stand out along with raspberry, red pepper spice, and mineral notes. A subtle vanilla aroma combines with the fruit spectrum. In the mouth the tannins are smooth and enjoyable. The finish is fruity.