



R.J.VIÑEDOS



Joffré

EXPRESIONES DE TERROIR

CABERNET SAUVIGNON

Varietal Composition: 100% Cabernet Sauvignon

Vintage: 2015

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

Origin / Vineyard Location: Vineyards in Luján de Cuyo and Maipú. The altitude is between 740 and 900 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 10 and 15 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 bacterias

Tasting Notes: Intense ruby red color. Its aromas are a blend of exquisite red fruits and spices such as roasted peppers and wild herbs. In the mouth it's smooth and has a subtle tannic texture with a medium body. The finish is fresh and fruity.