



R.J.VIÑEDOS

Toffré
e HIJAS



PREMIUM CABERNET SAUVIGNON

Varietal Composition: 100% Cabernet Sauvignon

Vintage: 2011

Harvest: Handpicked during the third and fourth weeks of April.

Origin / Vineyard Location: Uco Valley (Tunuyán and La Consulta – San Carlos) between 1,020 and 1,090 meters above sea level. Large temperature variations with cool nights favor the development of berries with high concentrations of polyphenols and aromatic compounds. The soils are alluvial, usually with sandy matrices and rounded rocks or calcareous veins at certain depths.

Vegetative Cycle: The 2011/12 season had a very dry winter and a spring with a few instances of Zonda wind (gale force desert winds) generating lower production rates at the time of harvest. The summer was stable with conditions that allowed for a healthy state and a superb enological maturation.

Production: Between 5 and 7 ton per hectare

Maceration: 3 days of cold maceration, 22 days of maceration in total

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

Malolactic Fermentation: With indigenous bacterias

Ageing: 12 months in oak barrels with 40% of total volumen in new French oak, 10% in new American oak, and the remaining 50% in second use barrels.

Tasting Notes: Intense ruby red color with violet hints. In the nose it is subtle and complex. It shows distinguished typicity with mature red peppers, red fruits and delicate spices. A diverse palette that is composed of vanilla, cocoa and soft tobacco notes. In the mouth is unctuous and broad, with defined tannins and concentration that delightfully span the entire palate. Finally, the balanced acidity, spices, and fruit potency stand out for a long lasting sensation on the palate.