

VOLTURNO

2019

HARVEST

Hand-harvest at night with shears
March 19th to April 10th, 2019

VARIETAL COMPOSITION

88% Cabernet Sauvignon, 9% Malbec,
3% Cabernet Franc

APPELLATION

Valle de Uco
& Luján de Cuyo

GRAPE SELECTION

A Cabernet Sauvignon-based blend, selected from the highest quality vines and bunches of our top estates.

SOIL

Sandy loam with clay presence, variable content of pebbles and boulders.

GROWING SEASON

The 2019 harvest was marked by two decisive factors: the great thermal amplitude and the low rainfall. The first, allowed to reach an optimum concentration of the grape, fineness in the grain of the tannins, good acidity and moderate potential alcohols. On the other hand, the second guaranteed ideal health conditions throughout the harvest period. This combination made it possible to obtain bunches of excellent quality. The harvest began at the end of February with Chardonnay from Gualtallary, Tupungato and finished at the end of April, with Cabernet Sauvignon from Perdriel, Luján de Cuyo and El Peral, Tupungato.

FERMENTATION AND BOTTLING

Aged for 18 months in new french oak barrel (68%), in combination with second use oak (32%). Bottled in October 2020. Unfined and unfiltered.

TASTING NOTES

Deep red color, with dark tones. Aroma of strawberries, pastry, cloves, refined, complex,super rich in the palate, layers, fine grain tannins, lift.

