

PIATTELLI



RESERVE CABERNET SAUVIGNON 2014

Lujan de Cuyo, Mendoza, Argentina

The idyllic characteristics of this environment bring our wines to perfection much earlier than wines made from grapes grown in regions with shorter seasons. Cultivated with arid-clean air, crystal-clear water, and nutrient-rich soil, Piattelli's Cabernet grapes are grown on 12-year-old vines located in the high-altitude Uco Valley (Elevation: 3,937 feet), which are managed to yield only 5.5 pounds of fruit per vine and 4.45 tons per acre.

- Grapes were hand-picked and manually sorted
- 87% Cab Sauv, 13% Merlot
- Grapes underwent 3 days of cold maceration
- Fermented in small, 25,000-liter stainless steel tanks
- Follows 90% of the same process as Grand Reserve Cabernet
- Aged for 9 months in small, second-use French-oak barrels
- Bottle-aged an additional 6 months

ANALYTICAL DATA:

14.1%	ALCOHOL	3.63	pH
2.63 g/L	RESIDUAL SUGAR	3,500	CASES
5.74 g/L	TOTAL ACIDITY		

TASTING NOTES: A bold, distinguished wine in a dark red hue, Premium Cabernet's enticing bouquet of blackberry and black pepper unfolds across the palate, lingering with a moderate tannin pull and a hint of spice, which pairs beautifully with red meats and flavorful sauces.

88PTS

ROBERT PARKER
2010

89PTS

Wine Spectator 2012

89PTS—

TOP 100 BEST BUY

WINE ENTHUSIAST
2006

