



VINO 40/40 CABERNET SAUVIGNON

Vinification

Fermentation in stainless steel. 100% destemmed. Entire berries (no crashing). Fermentation with autochthonous yeast. Maceration during 23 days without temperature control. Malo-lactic fermentation in oak barrel.

Ageing

Ageing during 12 in french oak barrels.

Vineyards

Location	Ugarteche, Lujan de Cuyo. Property « la Sofia » on km 40 of the road 40.
Year of plantation	1979
Altitude	890 meters upon the sea level.
Variety	Cabernet Sauvignon
Soils	Clay soil on surface and mix of clay, stone and sand in the depth.

Technical details

Production	1600 bottles
Yield	7000 kg per hectare
Alcohol	14%