

# CABERNET SAUVIGNON

Gran Vecco  
RESERVE

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### Harvest 2002

**Age of the vineyards:** 24 years.

**Location of the vineyards:** Maipú, Mendoza.

**System of conduction:** Vineyards with irrigation by dripping.

**Yield:** 8,700 Kg/ha.

**Date of harvest:** 02/04/02.

**Oak Aging:** 12 Months / New French & American Oak

**Elaboration:** Manual harvest placing selection clusters in bins. Careful elimination of imperfect grapes on conveyor belts prior to fermentation. Smooth cluster pressing. Fermentation in stainless steel tanks, temperature controlled between 25 to 28°C. Total time of maceration: 8 days. Transferred and racked into new oak barrels during 12 months. Semi-filtered to retain intensity.

### Analytical data:

**Alcohol:** 13,5%.

**Sugar:** 1,85 gr/lit.

**Total acidity:** 5,40 gr/lit.

**PH:** 3.70,



**Jorge Rodriguez (Winemaker)**

**Tasting Notes:** Deep and intense ruby red color. Its aroma combines red fruits, such as cassis and blackberries, together with vanilla, chocolate, and leather. To the palate, it possesses great structure, round and perfectly well balanced. Spices and ripe, red fruits are present, and tannins are firm. Superb structure. Aged in oak barrels, it is a harmonious wine with a long and complex finish.

