

ALTAS CUMBRES

— L A G A R D E —



ALTAS CUMBRES CABERNET SAUVIGNON 2008

VARIETY 100% CABERNET SAUVIGNON

VINEYARDS

LOCATION LUJÁN DE CUYO – MENDOZA
AGE 16 YEARS
ALTITUDE 980 M OSL
YIELD BETWEEN 100 AND 120 HUNDREDWEIGHT PER HECTARE.

VINTAGE

AGE PLANTED IN 1992, 1992, 1998, 2003
PICKING BY HAND IN PLASTIC BINS OF 400 KG.
WEATHER WARM CLIMATE WITH FRESH NIGHTS. THE DAILY BROAD TEMPERATURE RANGE REACHES MORE THAN 13 °C.
ANUAL PRECIPITATION: 200 MM.

ELABORATION

FERMENTATION FERMENTED IN STAINLESS STEEL WITH CONTROL OF TEMPERATURE BELOW 28 °C. MACERATION TAKES BETWEEN 8 AND 12 DAYS, DEPENDING ON DAILY TASTINGS.
MALOLACTIC FERMENTATION SPONTANEOUSLY PRODUCED

BREEDING

AGING IN BOTTLE 30% OF THE WINE. BETWEEN 3 AND 5 MONTHS IN OAK BARREL.
PACKAGING MINIMUM 4 MONTHS IN CONTROLLED AMBIENT.
CASE OF 6 BOTTLES OR CASE OF 12 BOTTLES OF 750 ML

TECHNICAL INFORMATION

ALCOHOL (% VOL) 14.3°
TOTAL ACIDITY (GR/LT) 5.88
PH 3.61
RESIDUAL SUGAR (GR/LT) 2.87

WINEMAKER

COLOUR/AROMA/TASTE JUAN ROBY STORDEUR
INTENSE RED COLOR WITH VIOLET HIGHLIGHTS, WITH CLEAN, FRESH AND COMPLEX AROMAS OF BERRIES, PLUMS, FIGS AND PEPPER. STRONG PERSONALITY IS IN PERFECT BALANCE WITH A MEDIUM BODY AND PLEASANT TANNINS.

SUGGESTED TEMPERATURE 16°C TO 18°C

SUGGESTED MATCH IDEAL FOR: RED MEATS, CHEESES AND STRONG SAUCES.