

ALTAS CUMBRES

— LAGARDE —



ALTAS CUMBRES CABERNET SAUVIGNON 2009

VARIETY	100% CABERNET SAUVIGNON
VINEYARDS	
LOCATION	LUJÁN DE CUYO – MENDOZA
AGE	PLANTED IN 1992
ALTITUDE	980 M OSL
YIELD	BETWEEN 100 AND 120 HUNDREDWEIGHT PER HECTARE.
VINTAGE	
DATE	APRIL 2009
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	30% OF THE WINE. BETWEEN 3 AND 5 MONTHS IN OAK BARREL.
AGING IN BOTTLE	MINIMUM 4 MONTHS IN CONTROLLED AMBIENT.
PACKAGING	CASE OF 6 BOTTLES OR CASE OF 12 BOTTLES OF 750 ML

TECHNICAL INFORMATION	
ALCOHOL (% VOL)	14.1°
TOTAL ACIDITY (GR/LT)	6.10
PH	3.61
RESIDUAL SUGAR (GR/LT)	2.17

WINEMAKER	JUAN ROBY STORDEUR
COLOUR/AROMA/TASTE	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.