



WINERY & VINEYARDS

UKO OLD VINES CABERNET SAUVIGNON



GRAPE VARIETY: 100% Cabernet Sauvignon.

REGION: Paraje Altamira, San Carlos, Mendoza.

AGE: more than 60 years old vineyards.

ALTITUDE: 1070 m above sea level.

SOIL: sandy with river stones on the surface.

High presence of limestone in rock.

WEATHER: average of 180 mm rainfall, 310 days sun/year.

TRAINING SYSTEM: high cordon trellis.

IRRIGATION: drip irrigation.

HARVEST DATE: 2nd fortnight of April.

YIELD: average of 65 quintal/ha.

VINIFICATION: hand harvest in 20 kg bins. Selection of clusters and grapes. Classic fermentation with indigenous yeasts at 27-28°C. Extended maceration to obtain more complexity in the mouth based on tasting. Malolactic fermentation. Aging in new French oak barrels during 14 to 16 months.

TASTING NOTE: the color is deep red with black shades. Very complex in the nose, with aromas of pepper, cassis, eucalyptus and berries. The aging in oak provides notes of chocolate, coffee and tobacco. In the mouth, it is silky, long, persistent, structured and with a pleasant end.

ALCOHOL: 14.0 %

SUGAR: 2.40 g/l

TOTAL ACIDITY: 5.70 g/l

PH: 3.55

PAIRING: grilled meat, lamb, game meat, ragout, gouda cheese, walnuts, almonds, dark chocolate.

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 10 years.