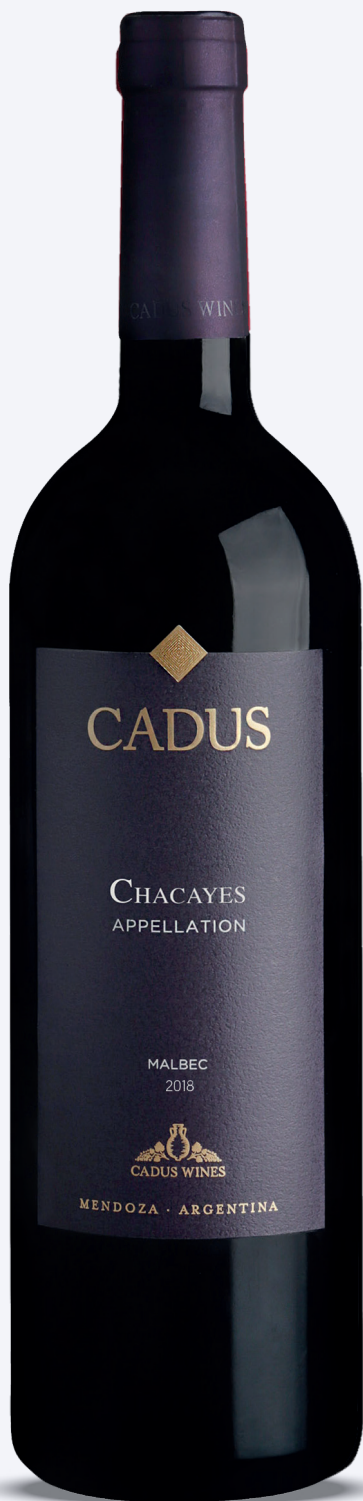


CADUS

APPELLATION

TUNUYÁN - MALBEC

2018



VARIETAL

Malbec

HARVEST

Hand picked on March 28-29th, 2018.

APPELLATION

Los Chacayes, Tunuyán, Uco Valley, Mendoza.

VINEYARD

Vineyard in Los Chacayes, approximately 15 years old, 1,200 MASL. Tall, high-density trellis: 5,555 plants/ha., drip irrigation. Continental, semi-arid climate.

Soil

Sandy soil with limestone and minerals, with scarce organic material and excellent runoff.

Vegetative cycle

The quality of wine from the 2018 vintage is excellent, as was the yield from the vines. The season's winter temperatures and phenological cycles were normal compared with historical averages. However, on October 13th, a blanket of frost affected several hectares of vines in Mendoza. In general, despite this weather event, the yields were greater than the last three harvests.

In the final weeks of January and early February, there were heat waves and daytime temperatures that exceeded 38°C. The second half of February and March had cool nights and good temperature variations, which favored the polyphenolic maturity of the grape skins.

Rainfall reached the historical annual average of between 250 and 280 mm, lower than the three previous seasons. This allowed the clusters to remain in excellent health until harvested.

TECHNICAL INFORMATION

Aging: Aged in French oak barrels for 12 months for 40% of the wine.

Alcohol: Alc 14,8

Acidity: 6,3

Ph 3,7

Sugar 2,5

TASTING NOTES

The wine is an attractive violet-red color. The nose is characterized by acidic fruits like black cherry and red with herbal notes and a mineral, chalky intensity. It is intense and steady on the palate, with an acidity that builds its backbone and adds a long finish. It is a unique and particularly spicy Malbec.



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