

# CADUS

## APPELLATION

TUPUNGATO - CABERNET SAUVIGNON

2018



### VARIETAL

Cabernet Sauvignon

### HARVEST

Hand picked on March 26-27<sup>th</sup>, 2018.

### APPELLATION

Gualtallary, Tupungato, Uco Valley, Mendoza.

### VINEYARD

Vineyard in Gualtallary, approximately 11 years old.

Altitude: between 1,100 and 1,200 MASL.

High trellis and drip irrigation. Continental, semi-arid climate.

### Soil

Sandy soil with limestone and minerals, a deep layer of pebbles with 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 13<sup>th</sup>, 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 60% of the wine.

Alcohol: 15,5 %

Acidity: 5,9

pH: 3,65

Sugar: 2,5

### TASTING NOTES

The wine has an intense ruby red color. Its aromas bring fruits and spices to mind, including sweet paprika, sweet fruits like plums and quince, and herbal notes like mint and pennyroyal. It also has hints of lavender. The palate is concentrated, with silky tannins and a persisting finish.



CADUS WINES

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