

CADUS

APPELLATION

TUPUNGATO - MALBEC

2018



VARIETAL

Malbec

HARVEST

Hand picked, April 3rd and 5th, 2018.

APPELLATION

Gualtallary, Tupungato, Uco Valley, Mendoza.

VINEYARD

Vineyard in Gualtallary, approximately 10 years old.
Altitude: between 1,300 and 1,400 MASL. Tall, high-density trellis: 5,500 plants x ha.
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 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 60% of the wine.

Alcohol: 15,0%

Acidity: 6,3

pH: 3,69

Sugar: 3,73

TASTING NOTES

The wine is an intense violet-red color. Its intense aromas include minerals like graphite, acidic berries like raspberry, cherry and red currants, and hints of the fresh herbs characteristic of the region. Full and concentrated on the palate, it strikes a perfect balance between acids and tannins. It has a long-lasting, fresh, elegant finish.



CADUS WINES

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