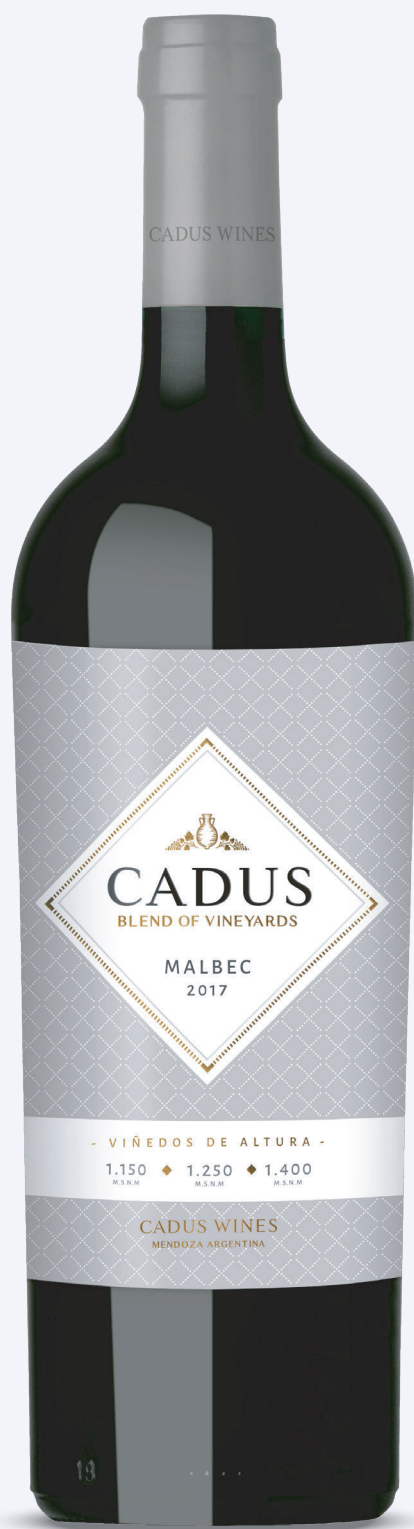


CADUS

BLEND OF VINEYARDS

MALBEC

2017



VARIETAL
Malbec

HARVEST

Hand picked March 17th-22nd, 2017 in Alto Agrelo, March 22nd-27th in Los Chacayes, and March 27th April 1 in Los Árboles

APPELLATION

Alto Agrelo, Luján de Cuyo, Mendoza. Los Chacayes, Uco Valley, Mendoza. Los Árboles, Valle de Uco, Mendoza.

VINEYARD

Combination of three vineyards where the differential factor is the wide temperature range of its three different altitudes:

Alto Agrelo: 1,150 MASL

Los Chacayes: 1,250 MASL

Los Árboles: 1,400 MASL

Continental, semi-arid climate

Soil

Alto Agrelo: Loose-textured, sandy, soil with scattered limestone, excellent runoff and scarce organic material.

Los Chacayes: Shallow alluvial soil with scattered sedimentary rocks (including limestone).

Los Árboles: Poor soil of varying depth (30-70 cm.), with a mix of different sized pebbles.

Vegetative cycle

After the 2016 harvest, 2017 was the poorest in terms of yields, yet high in quality.

Towards the end of September, intense cold spells affected varieties with early bud breaks, strongly decreasing their productivity. Likewise, and as a result of that climatic phenomenon, clusters were smaller than typical and also showed certain anomalies in their formation.

Veraison began ten days early and was the longest in the past 25 years. Consequently, the harvest date was also moved up to have grapes of a higher acidity and freshness. While January and February were hot, March and April were slightly cooler than usual. As a result, sugar maturation in some areas was inhibited when the cold spells began. Thus, we finished grape picking 20 days earlier than the historical average, and before the rains began. It was a sunny, fruit-filled harvest. Due to the early harvesting of the grapes, it was a very fresh vintage, yielding full-body, concentrated wines.

TECHNICAL INFORMATION

Aging: Aged in barrels (fill varied) for 12 months

Alcohol: 15%

Acidity: 5,5

pH: 3,75

Sugar: 2,7

TASTING NOTES

The distinctive features of each vineyard provide layers of complexity for this intensely red, almost black wine. Agrelo adds the aroma of plums and flowery hints of violet, with prominent tannins. Los Chacayes is a wine with intense spices like pennyroyal and mint and sweet raspberries. Finally, Los Árboles makes for a full-bodied, well structured wine with a long finish, adding the aroma of fruits like black currant and blackberries. Its time in oak barrels adds hints of bitter chocolate, toasted caramel and tobacco, making this the most classic wine in our portfolio. On the palate, it is a fresh, well-balanced, complex wine.



CADUS WINES

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