

CADUS

SINGLE VINEYARD

FINCA VIÑA VIDA - MALBEC

2016



VARIETAL

Malbec

HARVEST

Hand picked April 5th 2016.

APELLATION

Finca Viña Vida, Los Chacayes, Uco Valley, Mendoza.

VINEYARD

Finca Viña Vida, Los Chacayes, 1,120 MASL
Tall, high-density trellis: 5,555 plants/ha., drip irrigation.
Continental, semi-arid climate.

SOIL

Shallow alluvial soil, not deep with sedimentary rocks (including limestone).

VEGETATIVE CYCLE

2016 Harvest was one of the coldest and, at the same time, the scarcest. The El Niño phenomenon produced a delay of twenty days in all phenological stages, from sprouting. As a result, it was harvested three weeks later than usual. However, due to the shortage of grapes, this process was quick and concentrated. An unusual zonda in mid-March contributed to optimal conditions to better harvest the grapes. Thus, the harvest that started almost three weeks later ended a week earlier than usual. Fortunately, in both March and April, the weather continued to be cold, but slightly drier than in January and February. Towards the end of April, along with the arrival of anticipated snowfalls, the harvest came to an end.

TECHNICAL INFORMATION

Aging: Aged in new French oak barrels (45%) and a combination of second and third-fill barrels (55%) for 24 months.

Alcohol: 14,5 %

Acidity: 6

pH: 3,59

Sugar: 2,9

TASTING NOTES

The wine is a violet-red. The nose has blackberries, flowery hints of lavender, culinary spices and black pepper. Its 24 months in oak barrels provide spicy notes and bitter chocolate, both integrated into the wine. The tannins and acidity strike a perfect balance on the palate, adding elegance and class. They also provide texture, smoothness and a long finish. A superbly elegant wine.



CADUS WINES

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