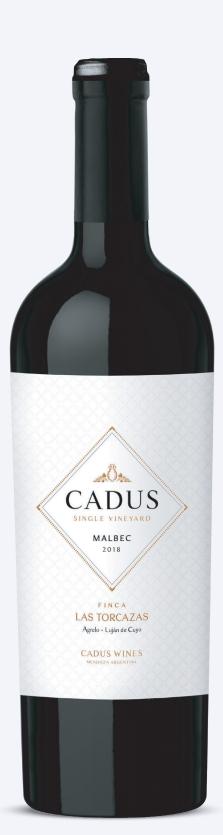
CADUS SINGLE VINEYARD

SINCA LAS TORCAZAS - MALBEC

2018



VARIETAL

Malbec

HARVEST

Hand picked on Thursday, March 15th, 2018.

APPELLATION

Finca Las Torcazas, Alto Agrelo, Luján de Cuyo, Mendoza.

VINEYARD

Finca Las Torcazas, Alto Agrelo. Vineyard planned in 2006, 1,150 MASP. Tall, high-density trellis: 5,000 plants/ha., drip irrigation. Continental, semi-arid climate.

Soil

Alluvial soil with abundant pebbles. Good runoff with scattered limestone and scarce organic material.

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 new French oak barrels [45%] and a combination of second and third-fill barrels [55%] for 24 months.

Alcohol: 15,1 % Acidity: 6,5 pH: 3,7 Sugar: 2,8

TASTING NOTES

A robust, reddish-purple wine, with notes of plums, cherries and red currants on the nose, as well as hints of spices like looseleaf tea, bitter chocolate and a trace of balsamic. A very complex wine on the nose with the volume and body characteristic of the Luján de Cuyo region. It is a fruit forward, well-textured wine on the palate with balanced, elegant acids and a long finish.

