CADUS SIGNATURE SERIES

PINOT NOIR

2019



VARIETAL Pinot Noir

HARVEST

Hand picked on Friday, March 29th, 2019.

APPELLATION

Tunuyán, Uco Valley, Mendoza

VINEYARD

Vineyards in Tunuyán, 1,400 MASL. Native cover crops are used to preserve the organic material. High trellis and drip irrigation. Continental, semi-arid climate. This region is characterized by greater rainfall (nearly 350mm) and later harvests.

Soil

Layer of loose-textured, sandy soil down to 70cm, with conglomerate deeper down. Good runoff with scarce organic material.

Vegetative cycle

It was a harvest with good yields as Mendoza did not suffer significant weather events that year. The winter of 2018 was the coldest of the past four years. As a consequence, there was excellent bud break between late September and early October.

In terms of the harvest, we could say that it was similar to 2018 with regard to the good yields of the vines. However, the cool temperatures in March and April gave the grapes a significantly higher natural acidity than the previous year.

AGING

Aged in French oak barrels for 11 months for 50% of the wine.

TASTING NOTES

The wine has the intense color of black cherries. The nose is characterized by acid fruits like black cherry, red currants, herbal aromas, and earthy, mineral notes. There is also a whiff of citric fruit with soft hints of its time in oak barrels. It is sweet and smooth on the palate, with well-balanced acidity. Its finish is soft, long and well-rounded.



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