



ANGULO INNOCENTI



Cabernet Sauvignon | 2017

VINTAGE: 2017

GRAPE: 100% Cabernet Sauvignon.

TASTING NOTES: The Angulo Innocenti Cabernet Sauvignon shows that Mendoza and in particular La Consulta is not only about Malbec. With a dark ruby red color, the wine shows concentrated red fruit flavors with great complexity of light mint, sweet spice and finely grained tannins. A new addition to the expression of the La Consulta terroir.

VINEYARD:

Location: La Consulta - Uco Valley

Climate: Cool, sunny days and cold mountain nights.

Soil: Poor sandy soils with round, calcareous rocks.

Irrigation System: Drip Irrigation.

Pruning: Double Guyot.

Harvest: Manually harvested in small plastic bins of 18 – 20 kilograms.

WINEMAKING:

Fermentation: Stainless steel tanks and concrete vats, at 26°C. Indigenous yeasts.

Maceration: 2 lot blend of Cabernet Sauvignon. Block 1 with 5 days of cold maceration, and block 8 with 20 days of maceration post fermentation. Two different picking dates.

Malolactic Fermentation: Spontaneous in barrels.

Aging: 7 month (50% of the wine).
