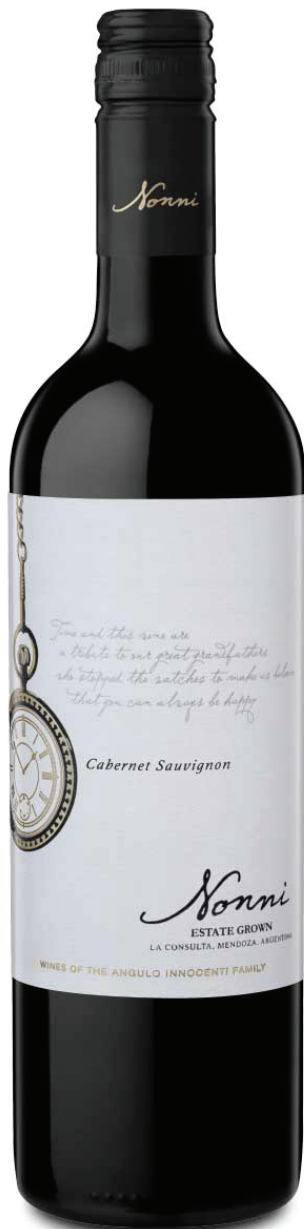




ANGULO INNOCENTI



Nonni Cabernet Sauvignon | 2017

VINTAGE: 2017

GRAPE: 100% Cabernet Sauvignon

TASTING NOTES: The Angulo Innocenti Nonni is meant to celebrate our great grandfathers, both vintners. This wine shows great balance, with hints of fresh pepper and light eucalyptus. The wine has a friendly, drinkable style, presenting freshness and stylish sweet tannins.

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 at 25° C. Indigenous yeasts.

Maceration: Lot #3 of Cabernet Sauvignon. 3 days of cold maceration and 10 days of fermentation.

Malolactic Fermentation: Spontaneous in stainless steel tanks.

Aging: 30% of the wine for 6 months in used French oak.

Alcohol Vol.: 13.5 %
