



## Gauchezco Plata Cabernet Sauvignon 2016

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Grape Variety	100% Cabernet Sauvignon
Vineyard details	Gualtallary, Tupungato, Mendoza at 1380 meters (4500 ft) a.s.l. Planted in 2007
Soil composition	80% sand, 10% lime, with 10% to 20% of rocks in surface. Top soil depth 1 meter (3,20 ft). Subsoil type: round rocks with presence of calcium carbonate.
Vine cultivation	Vertical shoot position trellising (VSP). Drip irrigation.
Harvest details	Pick up in cases on the second week of April.

### VINIFICATION

Bunch selection, grapes were destemmed and crushed. Maceration before fermentation for 48 hrs. 12 days of alcoholic fermentation in small stainless steel tanks. Total maceration time of 24 days. Natural malolactic fermentation.

Maturation: 12 months in first and second use oak barrels: 70% French and 30% American and 10% Hungarian.

12 month in bottle before release it to the market.

### TASTING NOTES

<b>Color</b>	This wine displays vigorous red with violet hues and profound black shades.
<b>Nose</b>	Intense and complex where green pepper, black cherry and boysenberry come together with notes of vanilla and dark chocolate.
<b>Palate</b>	Well balanced and has as a harmonious structure sustained by sweet and mature tannins, providing a long and persistent finish.