

GAUCHEZCO

VINEYARD & WINERY

Gauchezco Gran Corte 2012



Grape Variety 45% Cabernet Sauvignon, 37 % Malbec, 9 % Cabernet Franc 9 % Petit Verdot

Vineyard details

- Cabernet Sauvignon from Gualtallary, Tupungato at 1380 meters (4500') Planted in 2003.
- Malbec from Paraje Altamira, San Carlos at 1120 meters (3800'). Planted in 2000.
- Cabernet Franc from Barrancas, Maipú at 820 meters (2700'). Planted in 1920.
- Petit Verdot from Barrancas, Maipú at 820 meters (2700'). Planted in 2007.

Harvest details Pick up in cases on during the first week of April, 2012

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 21 days. Natural malolactic fermentation.

MATURATION

Cabernet sauvignon in 225 litres French Oak barrels of 1st and 2nd use for 14 months.

Malbec in 500 litres French oak barrels of 1st use for 12 months.

Cabernet Franc in 225 litres Hungarian oak barrels for 12 months.

Petit Verdot in 225 litres barrels of third use for 24 months.

TASTING NOTES

Color Attractive, intense red with dark tones.
Nose Fruit notes of plum, cherry, and dark fruits, with spices like thyme and black pepper.
Palate On the palate it is elegant but structured, with a persistent finish making it a wine hard to forget.