

LA ESPERA

Cabernet Sauvignon

Varietal Composition

100% Cabernet Sauvignon.

Origin

Funckenhausen Vineyards, San Rafael - Mendoza, Argentina.

Our Vineyards

Are located at 831 m.a.s.l. in a desert climate region that registers a high temperature amplitude. The soils which present a sandy and loamy composition are irrigated by a drip system which provides our vines with meltwater from the Andes.

This conjunction of special characteristics grant our vines a healthy environment that allows them to produce year after year quality grapes which we harvest at their correct maturity point.

Harvest

Hand harvested in 16 kg bins.

Wine Making

Selection and destemming. Fermentation takes place in small tanks at controlled temperature (25°-27°) with selected yeasts. After a maceration period of 8 - 12 days the wine does spontaneous malolactic fermentation. A 40% of the wine is aged in American and French oak during 6 months and then blended with a 60% of unoaked wine. After being lightly filtered the wine is bottled and aged for at least 6 months in the bottle.

Winemaker

Mr. Mauricio Lorca.

Agonomical Engineer

Mr. Gianfranco and Aquiles Lucchini.

Tasting Notes

A great and stylish wine with an intense and deep vibrant red ruby colour. The nose presents typical varietal aromas with hints of pepper notes and ripe red fruits. The mouthfeel combines gentle tannins with an excellent acidity and a balanced finish.

