

TAPIZ CABERNET SAUVIGNON

Description: We strive for an expressive Cabernet Sauvignon (coming from a blend of different estate premium Mendoza *terroirs*) with concentrated fruit and aromas of black fruits, spices, and chocolate.

Label Notes: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

S.R.P.: \$15

Total Production: 5,000 cases

UPC: 852282002452



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate vineyards in Agrelo and Tupungato (Mendoza)

Varietal: 100% Cabernet Sauvignon

Average Age of Vines: 10 years

Density: 1,500 plants per acre

Production: 2.5 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (8°C) for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 15 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 10 months in French (95%) and American (5%) second and third use oak barrels

Alcohol: 14.2

Residual Sugar: 3.0 g/L

Acidity: pH of 3.65; TA of 5.77 g/L

YOUR TASTING NOTES:

LEARN MORE AT WWW.VINODELSOL.COM