

# Caballero de la Cepa

MENDOZA, ARGENTINA

## MALBEC RESERVE 2013

**HARVEST/VINTAGE NOTES:** The grapes are hand picked and fermented in stainless steel tanks for 9 days. The wine is aged for 12 months in American (40%) and French (40%) oak barrels and further 4 months in bottle.

### TECHNICAL INFORMATION:

100% Malbec  
Alcohol: 14.0%  
Residual Sugar: 2.1 g/L  
pH: 3.68  
Total Acidity: 5.52 g/L  
Total Sulphur: 98 mg/L



**YEAR FOUNDED:** 1910

**PROPRIETOR:** Sogrape

**WINEMAKERS:** Germán Berra

**SIZE OF PROPERTY:**  
70 hectares

**TERROIR:** The majority of the vineyards are planted in the Maipu and Valle de Uco. The soils in the Valle de Uco are mostly sand. The Barrancas vineyards are stoney soils and clay.

**ANNUAL PRODUCTION:**  
100,000 litres

**VARIETIES CULTIVATED:**  
Malbec, Cabernet Sauvignon, Syrah, Merlot, Bonarda, Pinot Noir, Tempranillo, Chardonnay, Sauvignon Blanc, Torrontés, Chenin

**ORGANIC/SUSTAINABLE/OTHER CERTIFICATIONS:**  
HCCP