

Cabernet Sauvignon 2006

BODEGA WEINERT, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

The vineyards are situated in Lujan de Cuyo, more specific in the districts of Ugarteche, Lunlunta and Drummond. The vines are defined to have a minimum age of 15 to 25 years, or older if possible. Only flood irrigation is accepted. Only vines that have not been grafted can give grapes for Weinert Cabernet Sauvignon. After given the “let’s go” by the winemaker, all grapes are harvested by hand at optimum maturity for each grape variety and vineyard characteristic, and selected in the vineyard, controlled by Bodega y Cavas de Weinert staff, and then transported in 20kg plastic cases to the winery. The grapes are 100% de-stemmed and fermentation takes place in concrete vats for 7-9 days with skins plus 5-10 days without skins. A minimum of 4 years in European oak casks of 2000 to 6000 lbs, and a minimum of 3 month after blending back in concrete vats are base of a harmonious ageing for Weinert Cabernet Sauvignon wines before they will be bottled.



WEINERT

BODEGA Y CAVAS

WINEMAKER: Hubert Weber

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 14.5%

RESIDUAL SUGAR: 3.0 g/L

PH: 3.6 g/L

TOTAL ACIDITY: 5.5 g/L

TOTAL SULPHITES: 70 to 110 mg/L

