

# Carrascal 2009

BODEGA WEINERT, MENDOZA, ARGENTINA



## HARVEST & VINTAGE NOTES

The vineyards are situated in Lujan de Cuyo and Maipu, more specific in the districts of Drummond, Lunlunta, Agrelo, Perdriel, Ugarteche, Coquimbito and Russell. Flood irrigation is preferred (average has to be over 50% in the blend), drip irrigation is accepted under certain characteristics of the general vineyard management. Only vines that have not been grafted can give grapes for Weinert Carrascal tinto. 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 Weinert Carrascal tinto 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 3 years in European oak casks of 2000 to 6000 lbs, and a minimum of 4 months after blending back in concrete vats are base of a harmonious ageing for Weinert Carrascal tinto wines before they will be bottled.



# WEINERT

BODEGA Y CAVAS

**WINEMAKER:** Hubert Weber

**GRAPES:** 45% Malbec, 35% Merlot,  
20% Cabernet Sauvignon

**ALCOHOL:** 14%

**RESIDUAL SUGAR:** 3.0 g/L

**PH:** 3.6 g/L

**TOTAL ACIDITY:** 5.5 g/L

**TOTAL SULPHITES:** 70 to 110 mg/L

