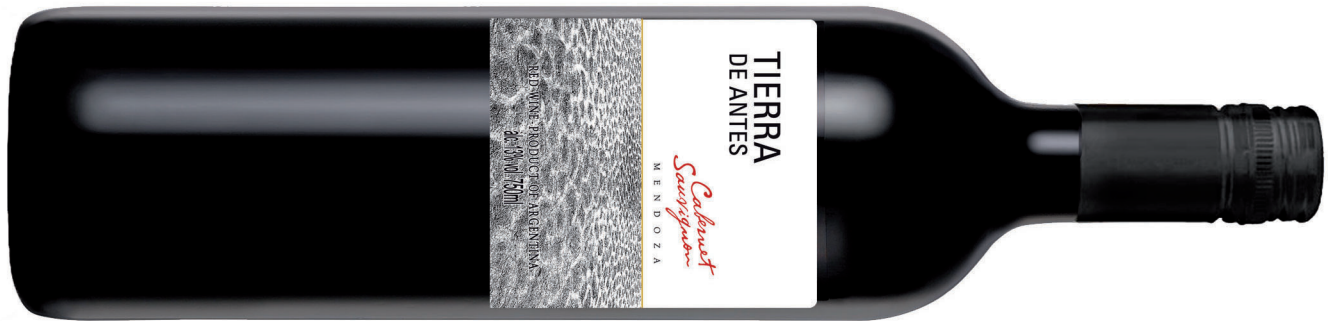


# Cabernet Sauvignon 2013

TIERRA DE ANTES, MENDOZA, ARGENTINA



## HARVEST & VINTAGE NOTES

The grapes are handpicked. Fermentation takes place in stainless steel tanks for 9 days at 24/30°C. The wine is aged for 3 months in oak casks, and an additional 3 months in the bottle.

### Tierra De Antes:

**YEAR FOUNDED:** First vintage produced in 2010

**SIZE OF PROPERTY:** 720 hectares

**AMOUNT OF PROPERTY PLANTED:** 300 hectares

**TERROIR:** Vineyards in Barrancas, Maipú & Mendoza

**VARIETIES CULTIVATED:** Malbec, Syrah, Cabernet Sauvignon, Merlot, Chardonnay, & Sauvignon Blanc

## TIERRA DE ANTES

**WINEMAKER:** German Berra

**GRAPES:** 100% Cabernet Sauvignon

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 2.65 g/L

**PH:** 3.58

**TOTAL ACIDITY:** 4.45 g/L

**TOTAL SULPHUR:** 75 mg/L

**ANNUAL PRODUCTION:**  
56 cases x 12/750ml

