



La Linterna Cabernet Sauvignon
Finca Las Mercedes,
Plot #19 Cafayate Valley

HARVEST

2013

VARIETAL

100% CABERNET SAUVIGNON

Nº OF BOTTLES PRODUCED

6.737



TASTING NOTES

Very concentrated, bright and powerful in its fruit expression. Ripe blackberry and crunchy black currants with a core of inky blackness highlighting a bold and confident style of Cabernet Sauvignon. Notes of oven roasted red and green red bell peppers intermingle with fragrance of lavender, mint leaves and a spicy whiff of liquorice and pepper. Savoury cedar and hints of tobacco, minerality of graphite and iodine add further layers of complexity. Intense and charismatic in its almost liqueur-like richness, it is well supported by freshness and firm tannin structure which underlines its potential for harmonious bottle maturation.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca Las Mercedes” is located 1,650 above sea level in the Calchaquíes valleys, in the city of Cafayate, province of Salta. This valley is framed between the Aconquija hills to the East and the Quilmes hills to the West. In this area, the Calchaquí and Santa María rivers meet, originating a distinctive microclimate, which allows this vineyard to deliver a unique tipicity wine. Plot N° 19, from where grapes are obtained, is located at the distal end of an alluvial fan of the Yacochuya river.

SOILS

This micro-terroir presents deep sandy soils originated from metamorphic and igneous rocks of a granite type. They have a texture composition represented by 2% of clay, an 89% of sand and a 9% of silt.

VARIETAL

Cabernet massal selection

YEAR OF PLANTATION

1958

TRAINING SYSTEM

Pergola – Own rooted

ROW ORIENTATION

North – South

PLANTATION DENSITY

2.5 x 2.5 (1,600 plants/Ha)

PRUNING

VSP Bilateral cordon with spur pruning

IRRIGATION

Surface border irrigation

WINEMAKING

VINES SELECTION

Clusters are harvested manually from the best rows of the plot in 18 kg boxes.

FERMENTATION

This selection is placed in stainless steel tanks, where natural fermentation is conducted with native yeast from the vineyard, using 15% of whole clusters. During the first fermentation stage soft pumping over and delestage are conducted on a daily basis and towards the end, traditional maceration is made. Once this process has been completed, the wine is racked to French oak foudres, thus starting its ageing process.

AGEING

18 months in foudres and French oak barrels.

BOTTLING

To preserve intact all the wine features, bottling is performed without stabilizing or filtering.

AGEING POTENTIAL

15 years. After a certain length of time, it is possible to find little natural sediments that will not affect this wine's features.

SERVING TEMPERATURE

Pour at a temperature ranging from 16°C to 18°C.