



La Linterna Cabernet Sauvignon

*Finca Las Mercedes,
Plot #19 Cafayate Valley*

HARVEST

2014

VARIETAL

100% CABERNET SAUVIGNON

Nº OF BOTTLES PRODUCED

4,706



TASTING NOTES

This wine proudly speaks of its birthplace, being the most northerly vineyard of the Bemberg Estate selection. Compared to the previous vintage, the slightly cooler growing season of 2014 pushes this vineyard to express even more of its charismatic personality. Drama meets beauty. The inky, black, graphite and spice-laden core of blackcurrant fruit takes the lead while this most northerly latitude, high altitude Cabernet Sauvignon brings its signature stamp of pink peppercorns and roasted red peppers to the fore. Scents of lavender and fresh mint leaves adds further lift. Bold and confident with a strong presence, it combines power and firmness with delicious succulence.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGINS

“Finca Las Mercedes” is located at 1,650 m.a.s.l. (5,415 f.a.s.l.) in the Calchaquíes valleys, in Cafayate, province of Salta. The 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. This vineyard is located at the far end of an alluvial fan of the Yacochuya River. The combination of sunny mornings, warm days with a cloud cover provides shade to the vineyard in the afternoons. The high radiation of this northern latitude translates into wines with a solid tannic structure.

SOILS

This micro-terroir consists of deep sandy soils originated from metamorphic and igneous rocks of a granite type. They soil composition consists of 2% of clay, 89% of sand and 9% of silt.

Varietal: Cabernet Sauvignon, massal selection - Own rooted

Year of plantation: 1958

Training system: Pergola- bilateral cordon

Pruning: Spur pruning

Row orientation: North- South

Plantation density: 2.5 x 2.5 (1,600 plants/ Ha)

Irrigation: Furrow irrigation



WINEMAKING

- 15% of whole clusters maceration.
- Alcoholic fermentation with native yeasts in stainless steel tanks.
- Punching down 3 times a day during fermentation.
- Gentle pneumatic pressing.
- Racking into 300L new French oak barrels, natural malolactic fermentation and ageing for 18 months.
- Bottled unfiltered.

Alcohol: 14.3%

pH/Acidity: 3.70 - 5.51 g/l

Residual Sugar: 3.28 g/l

Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.

SERVING TEMPERATURE

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