



La Linterna Cabernet Sauvignon

*Finca Las Mercedes,
Plot #19 Cafayate Valley*

HARVEST
2015

VARIETAL
100% CABERNET SAUVIGNON

Nº OF BOTTLES PRODUCED
5, 975



TASTING NOTES

Drama meets beauty in this most northerly latitude, high altitude Cabernet Sauvignon. An inky, black, graphite and spice-laden core of crunchy blackcurrant fruit takes the lead while the site-specific spicy signature stamp of pink peppercorns, chili paste, roasted peppers and fragrant notes of iodine, tobacco, pencil shavings and fresh mint add further lift to this charismatic style. Upon release, the vintage of 2013 showed the boldest and most confident expression of the site in an almost liqueur like richness while 2014 excelled with its cedary tea-leafy fragrance, firmly backed up by the same impressive inky black, flinty core. Upon release, 2015 contrasts them both by expressing less of a dramatic edge in an elegant, attractively succulent, medium bodied style. A charismatic wine reflecting a very special place *February, 2021*

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.