

# LA LINTERNA

CABERNET SAUVIGNON

Cafayate, Salta, Argentina Finca Las Mercedes, Plot #19 Cafayate

HARVEST 2018

COMPOSITION
100% Cabernet Sauvignon

BOTTLES PRODUCED 2.831



#### TASTING NOTES

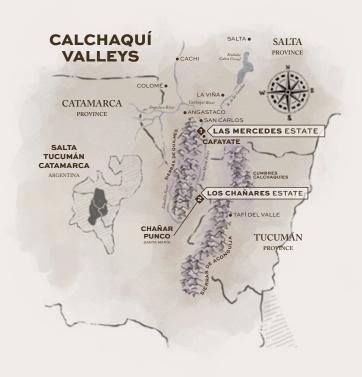
This wine presents aromas of ripe blackberries, black currants, leaves, thyme, dark chocolate, nuts, and tobacco. Full-bodied, with firm tannins, finely bound and with a savory structure of black fruits. Excellent varietal expression and fruit concentration.

James Suckling

#### VINEYARD INFORMATION

### ORIGIN

Finca Las Mercedes is located 1650 meters above sea level, in the Calchaquí Valleys, Cafayate, Salta. The Valley is framed by the Sierra del Aconquija to the East and Sierras de Quilmes to the West, in an area where the Calchaquí and Santa Maria rivers converge and thus give rise to an unmistakable microclimate that allows the vineyard to offer a unique typicality. A place where the combination of sunny mornings, warm and temperate afternoons and marked thermal amplitude translates into wines of solid tannic structure. Plot No.19, where these grapes are harvested, is located at the distal end of one of the alluvial cones of the Yacochuya river.



CABERNET SAUVIGNON

SOIL

Deep soils of alluvial and wind origin are composed of 89% sand, 9% silt and 2% clay.

Varietal: Cabernet Sauvignon Massal Selection

Year of plantation: 1958

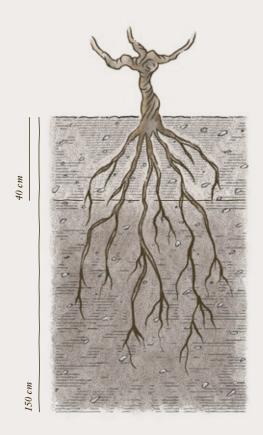
Vine training: Parral - Pie franco

**Pruning:** Bilateral cord with short pruning.

Orientation of rows: North - South.

Planting density: 2.5 x 2.5 (1600 vines/ha).

Irrigation: Superficial.



## LAS MERCEDES

1650 MASL

Alluvial and aeolian loam-sandy soils composed of 89% sand, 9% silt, and 2% clay.

## ELABORATION

- Fermentation with indigenous yeasts in concrete tanks. Malolactic fermentation and ageing in new 300L barrels with light toasting.
- Aged for 18 months.
- Bottled without stabilising or filtering to conserve all their characters.

| ALCOHOL            | 14%             |
|--------------------|-----------------|
| PH/ACIDITY         | 3.50 - 5.90 g/l |
| SUGAR              | 3 g/l           |
| CELARING POTENTIAL | 25 Years        |
|                    |                 |

SERVING TEMPERATURE Between 16 and 18°C