

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

HARVEST

VARIETAL 100% CABERNET SAUVIGNON

N° OF BOTTLES PRODUCED 4,080



TASTING NOTES

Aromas of fresh herbs, currants and spices follow through to a full body with firm yet round tannins and a juicy finish. Fresh basil to the currant and sweettobacco finish.

James Suckling, 2021

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 Cafavate, province of Salta. The valley is framed between the Aconquija hills to the East and the Ouilmes hills to the West. In this area, the Calchaquí and Santa María rivers meet, originating a distinctive microclimate, which allows this vinevard to deliver a unique tipicity. This vineyard is located at the far end of an alluvial fan of the Yacochuva River. The combination of sunny mornings, warm days with a cloud cover provides shade to the vinevard 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: 14.5% pH/Acidity: 3.7 - 5.65 g/l Residual Sugar: 2.9 g/l

Ageing potential

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