

Cabernet Sauvignon Estrella 1994

BODEGA WEINERT, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

The vineyards are situated in Lujan de Cuyo, more specific in the districts of Drummond and Lunlunta. The vines are defined to have a minimum of age: Cabernet Sauvignon: 25 years, or older if possible. After given the “let’s go” by the winemaker, all grapes are harvested by hand at optimum maturity for each grape variety and vineyard characteristic, and selected in the vineyard, controlled by Bodega y Cavas de Weinert staff, and then transported in 20kg plastic cases to the winery. The grapes are 100% de-stemmed and fermentation takes place in concrete vats for 7-9 days with skins plus 5-10 days without skins. The wine is aged a minimum of 5 years in European oak casks. The individual cask selecting process takes place through several severe tastings that can be as long as 12 months or more.



WEINERT

BODEGA Y CAVAS

Weinert

WINEMAKER: Hubert Weber

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 14.5%

RESIDUAL SUGAR: 3.0 g/L

PH: 3.6 g/L

TOTAL ACIDITY: 5.5 g/L

TOTAL SULPHITES: 70 to 110 mg/L



Tim Atkin MW
Tim Atkin, March 2016

