

Cabernet Sauvignon 2008

BODEGA WEINERT, LUJAN DE CUYO, MENDOZA, ARGENTINA

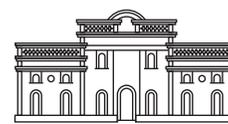


HARVEST & VINTAGE NOTES

The vineyards for the Weinert Cabernet Sauvignon are situated in Lujan de Cuyo, more specific in the sub-regions of Agrelo and Lunlunta. Two vineyards are blended in this vintage: Finca Motta is a family-run 35 ha vineyard located in Agrelo at 950 m (3,117 ft) above sea level. Its vines are 45 years old, and planted in deep sandy and rocky soils. Finca Motta is the largest vintner that Bodega Weinert works with, and they have been supplying grapes to Weinert since 1998. The vineyard in Lunlunta is a smaller, 16 ha vineyard, with 25-year-old vines, planted in soils of sandy mineral rich clay, at an elevation of 780m (2,490 ft) above sea level. This vineyard is owned by the Vicente family.

The 2008 vintage began with a warm and dry Spring and early summer, causing the physiological ripening of sugars to accelerate, and the phenological ripening of polyphenols to slow down. Veraison was 10 days earlier than normal, but by late January precipitation moved in lowering the temperatures and bringing the physiological/phenological ripening back into synchronization. February and March were also dry and cool. Overall it was a dry vintage, but with excellent, clean conditions and ripening processes.

Grapes were hand-harvested, then moved to the winery in small 20kg cases before being crushed. The wine was fermented in epoxy painted cement vats with cultured yeasts for 7-10 days in temperatures between 78.8°-82.4°F. The wine was pumped over twice a day and had complete malolactic fermentation. Aged in French oak casks of 2,200-6.000 L. Bottled on November 7th, 2018.



WEINERT

BODEGA Y CAVAS *(we)*

WINEMAKER: Hubert Weber

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 15%

RESIDUAL SUGAR: 3.63 g/L

TOTAL ACIDITY: 5.76 g/L

PH: 3.65 g/L

TOTAL SULPHUR: 125 mg/L

