



WEINERT

BODEGA Y CAVAS *(W)*

2010

Cabernet Sauvignon

Lujan de Cuyo, Mendoza, Argentina

HISTORY

Weinert works with 16 small vineyard-owners of the region of Lujan de Cuyo, which are family-owned and run. Small vineyards are abundant in Mendoza and this is an important economic activity especially within rural/lower income areas. Since 2017 and with-in Weinert's new administration they have been re-directing relationships with grape growers - offering intelligence and know-how on the vineyard management orienting into a organic farming towards certification and negotiating fair prices and conditions for harvest pricing and costs.

2010 vintage was a low yield but very high quality one. Low yields were due to a cold spring that delayed bud break and following scattered frosts which led to uneven flowering. January and February (beginning of summer) were quite warm months and no rain or hail storms after mid February led to perfectly ripe, healthy grapes with great concentration.

VINIFICATION

All grapes (from 30-50 year old vines) were harvested manually in the last weeks of March 2020 and selected at the vineyard, to be then transported in small 20kg cases to the winery and immediately crushed. Traditional alcoholic fermentation begins with 7-10 days in temperatures between 78.8-82.4F, pumping over twice a day. The wine completes full malolactic fermentation in epoxy painted cement vats.

TASTING NOTES

"The textbook 2010 Cabernet Sauvignon feels quite toasty and a bit liqueurlike and spirty at 14.8% alcohol. I looked up some old Parker notes from past vintages, and he had said "big, chocolaty, hickory, cassis-scented noses, considerable body...and I think it could also be a good description of the voluptuous 2010 that I think is a little riper than it usually is."

- Luis Gutierrez, Wine Advocate

TECHNICAL INFORMATION

VARIETALS:	Cabernet Sauvignon
ALC:	14.8%
RESIDUAL SUGAR:	3.64 g/L
TOTAL ACIDITY:	5.7 g/L
PH:	3.6
TOTAL SULPHUR:	128 mg/L

SCORES

94 points, Wine Advocate, March 2021
93 points, Tim Atkin, May 2021

