



WEINERT

BODEGA Y CAVAS *(W)*

2011 Cavas de Weinert

Lujan de Cuyo, Perdriel, Drummon & Ugarteche, 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.

Created in 1977, Cavas de Weinert represents the spirit and philosophy of Weinert. All their red wines are aged in French oak foudres between 2.000 and 6.000 litres in capacity, and their underground cellars hold more than 250 of these incredible casks. During the ageing process, the most expressive and elegant lots of Malbec, Cabernet Sauvignon and Merlot are selected for the Cavas de Weinert blend, hence its denomination of cask selection.

VINIFICATION

2011 is a year of perfectly balanced wines. Weinert's vineyards are located in Lujan de Cuyo at an altitude of 900 m.a.s.l. and benetted from the fresher temperatures, guarding a perfect balance of its natural acidity and phenolic maturation This gave the wine an excellent structure and ageing potential.

All grapes (60-120 year old vines) were harvested manually between mid-March and the second week of April 2011, 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

“Cask Selection is a mature red from the Weinert cellars, ready to drink on release but capable of further development in bottle. Combining Malbec with 40% Cabernet Sauvignon and 20% Merlot, it's a wild, earthy, savoury red with spicy tannins, sweet Christmas cake and umami flavours and balancing acidity. 2021-26.”

- Tim Atkin, 2021

TECHNICAL INFORMATION

VARIETALS: 40% Malbec, 40% Cabernet Sauvignon, 20% Merlot
 ALC: 14.8%
 RESIDUAL SUGAR: 2.53 g/L
 TOTAL ACIDITY: 5.5 g/L
 PH: 3.6
 TOTAL SULPHUR: 79 mg/L

SCORES

93 points, Tim Atkin, May 2021

