

Carrascal Cabernet Sauvignon 2018

BODEGA WEINERT, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

HARVEST NOTES:

2018 was characterized with very low yields as a vintage. Spring frosts brought on by dryer and slightly cooler weather, and subsequent hard winds caused couloure and resulted in lower yields all through Mendoza. Nevertheless, during harvest time – mid-March – the weather presented itself with no hail storms or rains leading to an excellent quality harvest with clean bright fruit expression and healthy grapes. All grapes were harvested manually then transported in small 20kg cases to the winery to be immediately crushed.

WINEMAKING PROCESS:

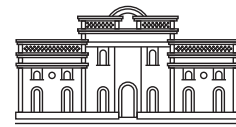
Alcoholic fermentation was done in cement vats covered in epoxy at 26°-28°C/79°-82°F for 7-10 days, after which the must is pressed and underwent complete malolactic fermentation. The wine is then aged in 2200-6000L French oak casks. The wines were bottled in August of 2020.

VINE AGE:

15 - 60 year old.

TASTING NOTES

It's full-bodied with chewy tannins and cedar and walnut character from the oak. Currant and berry with some cedar and toffee in the nose.



WEINERT

BODEGA Y CAVAS

WINEMAKER: Hubert Weber

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 13.9%

RESIDUAL SUGAR: 3.78 g/L

ACIDITY: 13.9%

PH: 3.6

TOTAL SULPHUR: 128 g/L



JAMESSUCKLING.COM

James Suckling, www.jamessuckling.com, February 2021

