

Carrascal Corte Tinto 2018

BODEGA WEINERT, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

Weinert works with 16 small, family-owned and operated vineyards in the region of Lujan de Cuyo. Small vineyards are abundant in Mendoza and are essential parts of the economy, especially within rural and lower income areas. Since 2017 and within Weinert's new administration, they have been re-directing relationships with grape growers, and offering intelligence and know-how on vineyard management, focusing on organic farming certification, and negotiating fair prices and conditions for harvest.

Three vineyards are blended in this vintage. The first is Finca Motta which is a family-run 35ha vineyard in Ugarteche, whom Weinert has been working with since 1998. The 2nd is a small 6ha vineyard ran by the Cannatella family in Perdriel. Latestly, the 3rd vineyard is Finca Los Amigos in El Carrizal with 15ha of parral-trained malbed, run by Peter Meuli. The vines are planted on stony, sandy, mineral-rich soils. Malbec vines are 25-60 years old, Cabernet Sauvignon vines are 25-40 years old, and Merlot vines are between 20-30 years old.

The harvesting months of February, March and April were cooler than the historic average. Combined with a lower rainfall of approximately 30% less, led to optimal balance between the fruit expression and natural acidity. Grapes are hand picked in 20kg cases, and immediately crushed. The wine is fermented in cement tanks covered in epoxy, for 7-10 days at 78.8°-82.4°F. The juice is pressed with residual sugar and the fermentation is finished without skin contact, then aged in french oak casks ranging in size from 2,200-6,000L.



WEINERT

BODEGA Y CAVAS *pro*

WINEMAKER: Hubert Weber

GRAPES: 40% Malbec,
35% Cabernet Sauvignon, 25% Merlot

ALCOHOL: 14%

RESIDUAL SUGAR: 2.97 g/L

TOTAL ACIDITY: 5.18 g/L

pH: 3.70

TOTAL SULPHUR: 67 mg/L



Tim Atkin
Tim Atkin, May 2021

