

CAOBA

SPECIAL CUVÉE

HARVEST	ALCOHOL	ACIDITY / PH
2021	14,5% vol	6.30 / 3.60

VARIETALS

Cabernet Sauvignon 45%, Merlot 20%, Malbec 10%, Bonarda 10%, Petit Verdot 5%, Syrah 5%, Tannat 5%.

HARVEST DATES

March 15th to April 20th.

VINEYARDS

- Cabernet Sauvignon: from Valle de Uco, San Carlos county, Paraje Altamira. Altitude of vineyards 1100 meters above sea level (masl).
- Merlot: from Valle de Uco, Tunuyán county, Districts of Vista Flores y Los Chacales. Altitude of vineyards 1.300 masl.
- Malbec: from Valle de Uco, Tunuyán county, Districts of Los Árboles y Vista Flores. Altitude of vineyards 1000 a 1200 masl.
- Bonarda: from East Region of Mendoza, San Martín county, Districts of Alto Verde y Tres Porteñas. Altitude of vineyards 600 masl.
- Petit Verdot: from Valle de Uco, Tunuyán county, Districts of Los Árboles. Altitude of vineyards 1100 msnm.
- Syrah: from Valle de Uco, Tunuyán, Districts of Los Árboles y Vista Flores. Altitude of the vineyards 1000 a 1200 masl.
- Tannat: from North Region of Mendoza, Lavalle county, Districts of Gustavo André. Altitude of vineyards 700 masl.



SOILS

A great diversity of poor soils: loamy soils, sandy loamy soils, clay soils, calcareous soils, stony soils and sandy soils.

FERMENTATION

Each of the varieties was vinified separately with pre-fermentative cold maceration for 5 days at 8 °C degrees, in stainless steel tanks. Maximum fermentation temperature of 30° C degrees for 28 days. Alcoholic fermentation was made with selected yeasts. 100% malolactic fermentation.

AGING

Aging in French oak barrels for 12 months, 50% new, medium toast. Natural clarification. Each of the wines was aged separately for 6 months. Then the Special Cuvée was made, which was aged for another 6 months.

TASTING NOTES

Caoba Special Cuvée was born from the combination of different grapes that come from different regions. The diversity of soils, altitudes and climates is reflected in the quality of the grapes and the characteristics that each of them brings to the Special Cuvée. Cabernet Sauvignon and Merlot are the heart of this great blend, providing a strong, spicy and elegant character. In turn, Malbec, Bonarda and Syrah provide sweetness, volume in the mouth and softness. Finally, the Petit Verdot and the Tannat provide structure and robustness. The result is an exceptional Special Cuvée, which shows intense ruby red color. Its aromas of great complexity and elegance, where there are notes of sweet spices, black pepper, dried figs and dried fruits, interwoven with notes of vanilla and cedar provided by the oak. On the palate, it has a sweet impact at the beginning, and refreshed by a pleasant and balanced acidity, with firm and robust tannins that give it a long and very persistent finish.

Pairing: recommended to accompany grilled red meats, lamb, game meats, stews or strong cheeses.