VINTAGE 2016

WINE PROFILE

MENDOZA CAB SAUV

True to its varietal, the Mendoza Cabernet Sauvignon is a sharply focused expression of black and red fruits and subtle mineral notes. This Old World inspired, limitted production wine, offers refined yet firm tannins, and a bright acidity that gives it a lush texture through a lona finish.



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

TECHSHEET

WINEMAKERS

Gustavo Rearte

VARIETAL COMPOSITION

100% Cabernet Sauvignon

APPELLATION

Agrelo (Lujan de Cuyo) at 980 metres or 3,200 feet of elevation. Medrano (Junin) at 700 metres or 2 300 feet of elevation

SOIL

Agrelo: limestone with sandy top soil Medrano: sand on surface. Beneath, heavier with some clay component and no gravel up to 2 meters deep

VINE TRAINING

VSP. 1.7 to 1.8 meters high

SUSTAINABLY FARMED

Highly Sustainable

VINEYARD YIELD

7,500 Kgs per hectare (3 tons per acre)

HARVEST DATE

April 14, 2016

ALCOHOL 14,5%

PH 3.8

ACIDITY 5,16 g/L

BRIX AT HARVEST 26

VINIFICATION /WINEMAKING PROCESS

Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No Itering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

FERMENTATION

Fermented in cement tanks at a maximum temperature up to 93-95oF with extensive pumping over for better extraction.

MALOLACTIC

100% spontaneous in oak barrels.

OAK AND AGING

10 months in second use French Oak Barrels

SCORES & AWARDS

DescoR ChadOS

"Como toda la serie de vinos de Achaval Ferrer, vinos varietales, en el fondo, esta es una visión de Mendoza a través de una sola uva. En este caso, aquí hay involucrados viñedos de Perdriel, Medrano y Tupungato y en conjunto producen un cabernet marcado por las notas herbales, muy propias de la cepa. Pero además hay un montón de frutas rojas que hacen de este cabernet un muy buen ejemplo de una cosecha tan fresca como la de 2016."

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"Fragrant redcurrants, rose petals, paprika and spice box, Mediun full body, lots of red fruit, firm tannins and a dark-chocolate finish. Drink now "



89_{pts}

"Bright medium red-ruby. Cool aromas of redcurrant, cherry, menthol, licorice and herbs convey an impression of moderate ripeness. Suave and fine-grained but a tad shallow and green for this bottling. Still auite stylish and nicely delineated but falls off a bit on the back end. which features slightly dusty tannins and a repeating herbal note. Seems less ripe than the 2017 Malbec, but then the mostly late-ripening Cabernet Sauvignon struggled in much of Mendoza in 2016. I'd certainly give this wine another year in the cellar-but does it have the stuffing to improve?"

Suggested Retail Price: \$19.99

ACHAVAL FERRE

CABERNET SAUVIGNON

2016

MENDOZA

ARGENTINA

Alc. vol.: 14.0%

Net cont.: 750 m