

Enzo Bianchi



Vintage: 2011

Variety: CABERNET SAUVIGNON 75 %, CABERNET FRANC 10 %, MALBEC 7 %, PETIT VERDOT 8 %.

Alcohol 14,6 % V/V

Sugar 1,83 g/l

Acidity 5,40 g/l

PH 3,65

VINEYARDS:

Finca Asti (Las Paredes). This wine is made mostly with Cabernet Sauvignon grapes coming from lot 5 and 6 of our vineyards located in Las Paredes district, San Rafael. Vines were planted over 40 years ago guided by/using trellis system. Manual cluster thinning and removal of outbreaks in order to obtain more concentration of aromas and polyphenolic components. Defoliation/Leaf removal by hand providing an adequate sun exposure which is vital/essential/very important for maturation, especially regarding the Cabernet Sauvignon.

TYPE OF HARVEST: Manual in boxes.

FERMENTATION: Manual harvest in plastic boxes of 17 kg. to obtain a smooth treatment. After that, clusters are placed in a selection machine in order to separate damaged bunches and remaining leaves. Destemming/stalking and second selection of grains prior to milling, applying the same criteria used in cluster selection. Partial milling using rollers. The crushed grapes are macerated for 48 hours, then fermentation takes place with Bayanus yeasts using the traditional system in stainless steel tanks at a controlled temperature lower than 27°C. Fermentation is performed within the following three weeks, extending maceration for one week. During fermentation there are remontage and delestage tasks in order to extract its components, intensify the color and structure. Devatting to separate husks to use only what remains after free-draining. Once the malolactic fermentation is finished, the wine is placed in french oak barrels of 225 liters located at the wine cellar on the banks of Río Diamante, within the new elaboration facility, for 18 months. Transfers/racking and clarification process generated by the barrels ambience.

These are made of wood coming from forest of Central France, medium toast and medium plus toast, manufactured by top cooperages/barrel making factories. After this period in barrels, the enology division staff together with our Californian advisor start intense tasting sessions and comparisons in order to make the final cut of the wine, using only the best oak barrels. Bottling and aging at a constant temperature of 15 degrees. During this period the wine acquires a distinguished elegance based on complexity and compound amalgamation/merge/mix. .

WOOD DETAILS: 100% new barrels, 80% French Oak, 20% American Oak.

PRODUCTION: 1.200 boxes x 9 liters.

TASTING NOTES: The 2010 vintage was characterized by a slight warm year, in which the strong and balanced tannins reflect the expression of the rocky/stony soils in San Rafael. Deep red color with violet sparkles. On the nose there are aromas of black pepper and paprika/sweet pepper given by the main parcels of the Cabernet Sauvignon which is the soul of this blend. Soft minty sensations of cabernet franc and fruity notes of malbec and petit verdot. Ample mouthfeel, harmony of mixed tannins that provides structure and volume. Round and velvety. It can be drunk now or enjoyed in a couple of years ahead.



CASA
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FAMILIA DE VINOS