

LA ESPERA  
EL VALOR DEL TIEMPO

*Terroir's Signature*  
RESERVA

CABERNET SAUVIGNON

**GRAPES** 100% Cabernet Sauvignon

**ORIGIN** Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina.

**VINEYARDS** Our vineyards are located in 25 de Mayo, San Rafael, Mendoza at 850 masl in a semi-desert climate region that registers a high thermal amplitude. Planted on a hill, they are favored by constant winds. The Cabernet Sauvignon selected for this line comes from a plot characterized by a soil of 120 cm of sand and clay mixed with pebbles. Franc foot vines planted in 2003, trained using a high trellis double cordon spur-pruning system and drip irrigation with meltwater from the Andes. Yield: 8.000 kg per hectare.

**HARVESTING** Hand-picking in 16 kg cases. Second half of April.

**WINEMAKING**

- Selection and de-stemming.
- Fermentation: takes place in small stainless steel tanks (50-70 HL) at a controlled temperature (25°C - 28°C) with selected yeasts.
- Maceration period: for approximately 20 days.
- Malolactic fermentation: spontaneous.
- Ageing in oak barrels: for 12 months in 225 liter American (30%) and French (70%) oak barrels.
- Clarification and slight filtering before bottling.
- Ageing in the bottle: 6-12 months prior to being released.

**WINEMAKER** Jimena López

**AGRONOMIST** Aquiles Lucchini

**TASTING NOTES** Intense garnet color. Elegant and complex on the nose it highlights aromas of black fruit and red pepper blending with subtle vanilla and smoke notes. It fills the mouth with its mature tannic structure and leads to a very persistent finish where alcohol and acidity are greatly balanced.

