



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.

2015 CABERNET SAUVIGNON



True to its varietal, the Mendoza Cabernet Sauvignon is a sharply focused expression of black and red fruits and subtle mineral notes. Dark ruby red in color with red currant and blackberry on both the nose and palate. This Old World inspired, limited production wine offers refined yet firm tannins, and a bright acidity that gives it a lush texture through a long finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achával Ferrer wines.

Winemakers:

Silvio Alberto, Gustavo Rearte

Varietal Composition:

100% Cabernet Sauvignon

Appellation:

Agrelo: altitude of 3608 ft. with 2800 plants/acre

Medrano: altitude of 2297 ft. with 2000 plants/acre

Soil:

Agrelo: limestone with sandy top-soil

Medrano: heavier, some clay component, no gravel up to 2 meters

Vine Training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable. No pesticides in most of our vineyards.

Yield: 2.5 tons/acre

Harvest date: April 1-11, 2014

Alcohol: 14.5%

pH: 3.8

Acidity: 5.95 g/L

Brix at Harvest: 25.4

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 filtering. 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 93-95°F with extensive pumping over for better extraction.

Malolactic: 100% spontaneous in oak

Oak and Aging: Aged 9 months in 2-year old French oak barrels produced by Boutes and Mercury.

Production: 1,500 12-bottle cases