



Cabernet Sauvignon
 Vintage 2006.

In Luján de Cuyo, 15 km south of the capital city of Mendoza. This vineyard is located on the eastern slope of the mountain range at 960 m asl, and has belonged to Luigi Bosca since 1905.

TASTING NOTES

Maroon in color with blackish hues. On the nose it reveals blackberry, black pepper and mulberry. It is a persistent wine with a spicy and intense mouth-feel and young tannins provided by its ageing in French and American oak for 3 months.

♦ **TECHNICAL SHEET**

Climate	Dry climate. Very cold winters, mild springs and cool summers. Large temperature fluctuations between day and night. Average Temperature in summer: 22 °C (71.6 °F) Average Temperature in winter: 6 °C (42.8 °F) Minimum Temperature in winter: -6° (21.2 °F) Annual Rainfall: 197 mm (7.76 in)
Soil	Clayey limestone shallow soil of alluvial origin, high in silt. Pebble and gravel subsoil. Good drainage. Soil inclination: 1.5% W-E and 1% S-N. All these features provide the grapes with fragrance and fineness. Along with the climate, this west-east gradient offers ideal conditions for the cultivation of this variety of grape, providing the wine with better features and more intense variety extracts.
Yield of Vineyard	8000- 10000 kg/ ha. 56-70 hl/ ha.
Grape Variety	100% Cabernet Sauvignon.
Ageing Potential	5 years.
Filtering	Soft filtering.
Service Temperature	Between 16 °C and 18 °C (60.8 °F – 64.4 °F).
Basic Analysis	Alcohol 13.80% pH: 3.82 Total Acidity: 4.57 g/l Residual Sugar: 1.92g/l.
Pairing	Red meats – Big game – Hard cheeses.