



BODEGA FURLOTTI



TECHNICAL NOTE

SOLUNA PREMIUM CABERNET SAUVIGNON

Vintage | 2010

Varietal | Cabernet Sauvignon

Vineyards | The vineyards are located in the Lujan de Cuyo and Uco Valley area, on an altitude of 600 – 1100 meters above sea level.

Soil | The soil of the Vineyards is primarily alluvial composed of loose sand over clay. The irrigation system is mainly Flood Irrigation.

Vineyard Production | 6000 – 11000 kg/ha

Harvest | End of April until beginning of May. All the grapes get picked by hand in 20 kg boxes. Sugar level: 240 – 265 g/l.

Winemaking | Grape selection, on two sorting tables. Cluster selection pre destemmer berry selection post destemmer.

Maceration | 20-25 days total maceration. 3-5 days cold soaking. 10-12 days fermentation in small wide stainless steel tanks, 3-4 pumpovers daily. 4-7 days extended maceration.

Ageing | Gently basket pressed before going into stainless steel tanks for MLF and 6-8 months ageing

Tasting Notes | Vibrant purple color; Nice bouquet of fresh forest fruits, green pepper, leafy notes, with some smoky elements; Smooth fresh opening on palate, expression of fresh, ripe red fruits on palate combined with smooth acidity, medium strong elegant structure. Long finish supported by fruity, tasty notes, and pepper flavors.



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