



BODEGA FURLOTTI



## TECHNICAL NOTE SOLUNA RESERVA CABERNET SAUVIGNON

**Vintage** | 2009

**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 – 8000 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 second use French and American oak barrels. Natural malolactic fermentation in the barrels. The wine stays in barrel for 12 months and for 9 months in our underground cellar.

**Tasting Notes** | Of a deep red ruby colour, the nose is packed with ripe red cherry and plum, blackcurrant and spicy notes of clove and thyme. On the palate, it is a complex, intense, well-structured wine, with soft, round, long-lingering tannins. Finishes with delicate toast and vanilla flavors.



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