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## VIÑA ALICIA PASO DE PIEDRA

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## CABERNET SAUVIGNON

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**VIDES.** 100% Cabernet Sauvignon.

**UBICACIÓN DEL VIÑEDO.** “San Alberto” Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 metros sobre el nivel del mar. 10 hectáreas de 40 años.

**CLIMA.** Templado a cálido durante el día y frío durante la noche.

**SUELO.** Arcilloso y piedra caliza.

**RIEGO.** Superficial, con agua de las montañas.

**CULTIVO.** Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas.

**PODA.** Doble Guyot.

**DENSIDAD DE PLANTACIÓN.** 11.300 vides por hectárea.

**PRODUCCIÓN.** 50 hectolitros por hectárea.

**COSECHA.** A mano, en cajas de 10-12 kilos.

**TEMPERATURA DE FERMENTACIÓN.** 28-30°C.

**TIEMPO TOTAL DE MACERACIÓN.** 30 días

**FERMENTACIÓN MALOLÁCTICA.** 50% barricas y 50% tanque de acero inoxidable.

**CRIANZA.** 8 meses en barricas de roble francés y americano, de segundo y tercer uso.

**ESTIBA.** 6 meses.

**NOTA DE CATA.** Color intenso oscuro. A la nariz, tiene notas de frambuesa, crema de cassis y una complejidad que habla de la nobleza del cepaje. Fresco, equilibrado, con notas ahumadas, florales y a frutas finas negras, de buena acidez y taninos maduros, untuosos y elegante. En boca es profundo y redondo, mineral y muy carnoso, con taninos suaves pero potentes.

**VINES:** 100% Cabernet Sauvignon.

**VINEYARD LOCATION:** “San Alberto” vineyard . Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 m above the level of the sea. 10 hectares, 40 years old vines.

**CLIMATE:** Warm during the day and cool at night.

**SOIL:** Clay and limestone.

**IRRIGATION:** Natural surface irrigation from mountain springs.

**VINEYARD MANAGEMENT:** Without use of fertilizers, herbicides or insecticides.

**PRUNING:** Double Guyot System.

**VINEYARD DENSITY:** 11.300 plants per hectare.

**PRODUCTION:** 50 hectoliters per hectare.

**HARVEST:** This is manually performed, using 10-12 kilo plastic cages.

**FERMENTATION TEMPERATURE:** 28-30°C.

**MACERATION:** The process takes 30 days.

**MALOLACTIC FERMENTATION:** 50% oak barrels and 50% stainless steel tanks.

**BARREL AGING:** Second and third use French and american oak barrels, during 8 months.

**WINERY BOTTLE STORAGE:** 6 months.

**TASTING NOTES:** Intense dark color, with raspberry-like aromas and the complex dark currants and berries. Fresh, well-balanced, with gobs of dark fruit, pleasant acidity and mature ripe tannins on the palate lead to a soft and elegant finish.

## VIÑA ALICIA AWARDS

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**ROBERT PARKER.** 2005. Viña Alicia. Paso de Piedra. Cabernet Sauvignon.

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A Cabernet Sauvignon Dry Red Table wine from Luján de Cuyo. Mendoza. Argentina.

**Source:** Wine Advocate # 174. Dec 2007. **Reviewer:** Jay Miller.

**Rating:** 90 points. **Maturity:** Drink 2010 - 2020.

The 2005 Cabernet Sauvignon “Paso de Piedra” was also aged for 6 months in French oak. It is purple-colored with notes of spice box, toasty oak and black currants. Very Medoc-like, it has an elegant personality, lingering black fruit flavors, and 2-3 years of aging potential. It should drink well through 2020.

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**ROBERT PARKER.** 2007. Viña Alicia. Paso de Piedra. Cabernet Sauvignon.

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A Cabernet Sauvignon Dry Red Table wine from Luján de Cuyo. Mendoza. Argentina.

**Source:** Wine Advocate # 184. Aug 2009. **Reviewer:** Jay Miller.

**Rating:** 90 points. **Maturity:** Drink: N/A.

Ditto for the 2007 Cabernet Sauvignon Paso de Piedra which received the same elevelage.

It exhibits an enticing nose of spice box, cassis, black currant, cedar, and tobacco.

Elegant on the palate, it has lots of sweet fruit, excellent depth, savory flavors, impeccable balance, and a lengthy finish.

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**ROBERT PARKER.** 2008. Viña Alicia. Paso de Piedra. Cabernet Sauvignon.

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A Cabernet Sauvignon Dry Red Table wine from Luján de Cuyo. Mendoza. Argentina.

**Source:** eRobertParker.com # 191. Oct. 2010. **Reviewer:** Jay Miller.

**Rating:** 90 points. **Maturity:** Drink: N/A.

Medium purple, 8 months barrel, Asian spices, hint of balsamic, cassis, some elegance, tasty.

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**WINE ENTHUSIAST.** 2007. Viña Alicia. Paso de Piedra. Cabernet Sauvignon.

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A Cabernet Sauvignon Dry Red Table wine from Luján de Cuyo. Mendoza. Argentina.

Initial aromas of tire rubber, smoke, black fruits and leather are good and rich, but in a common, understandable way. Smooth and chunky on the palate, with warmth and flavors of blackberry, fig paste and chocolate. Finishes roasted and dark. A thorough Argentine Cabernet with no glaring weaknesses. M.S. Jan 2010.

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