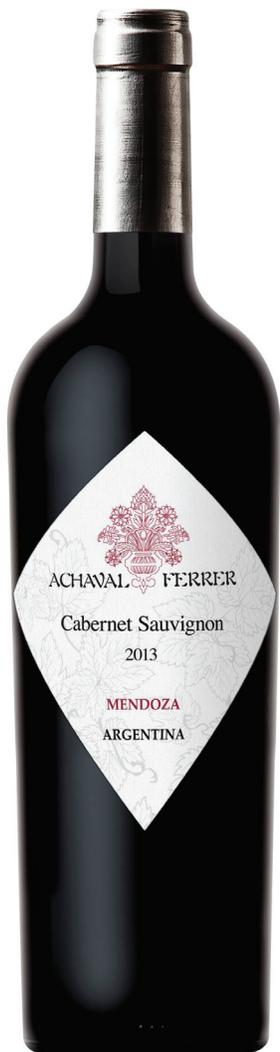




ACHAVAL FERRER

Achaval-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

2013 CABERNET SAUVIGNON



The newest addition to the Achaval-Ferrer family. Ruby red in color with intense aromas of plum and tobacco on the nose and palate. This big, old world wine offers refined, dusty tannins, a truffled note and bright, peppery acidity that carries red fruit flavors through to a subtle and persistent finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achaval-Ferrer wines.

Winemaker: Santiago Achával,
Roberto Cipresso

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: March 20, 2013

Alcohol: 14%

pH: 3.8

Acidity: 6.67 g/L

Brix at Harvest: 25

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 Mercurey

Production: 4,700 12-bottle cases