



# BODEGA CAELUM

*Caelum is a small constellation that can be seen from the southern hemisphere. It represents a chisel, the sculptor's tool. As the chisel to the sculptor, our hands are to us the tool of winemaking.*



## ★ GRAN RESERVA CABERNET SAUVIGNON

### VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.

YEAR OF PLANTATION: 2006.

TRAINING SYSTEM: Vertical shoot positioning.

SOIL TYPE: Clay, limestone and rocks in the subsoil.

ALTITUDE: 1.000 meters above sea level.

GRAPE YIELD: 4.000 kg / ha.

HARVEST: Manual.

### WINEMAKING

COMPOSITION: 100% Cabernet Sauvignon.

WINEMAKING: Manual selection of grape bunches in conveyor belt. Bunches are destemmed. Maceration for 15 days without the use of pectolitic enzymes. Fermentation begins by the addition of specially selected yeast at a temperature of between 25 and 30°C. 100% of the wine is aged in French oak barrels (different coopers used) for 20 months. Malolactic Fermentation. Blend and bottling.

PRODUCTION: 3.000 bottles / year.

WINEMAKER: Juan Ubaldini.

### TASTING NOTES

*Intense ruby red color with purple highlights. Presents aromas of ripe red fruits and spicy notes, such as black pepper. Characterized by its wide entry and remarkable structure, good acidity and firm tannins. Very persistent.*

BEST SERVED: Between 15°C y 16°C.