



*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 BLEND**

### **VINEYARDS**

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LOCATION: *Agrelo, Luján de Cuyo.* ALTITUDE: *1.000 meters above sea level.*  
YEAR OF PLANTATION: *2000 and 2009.*  
TRAINING SYSTEM: *Vertical shoot positioning.* GRAPE YIELD: *4.000 kg / ha.*  
SOIL TYPE: *Clay, limestone and rocks in the subsoil.* HARVEST: *Manual.*

### **WINEMAKING**

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COMPOSITION: *50% Montepulciano, 20% Cabernet Sauvignon, 15% Malbec, 10% Petit Syrah, 5% Cabernet Franc.*  
WINEMAKING: *Manual selection of bunches. Part of these bunches are de-stemmed and the rest is left as a whole bunch and pressed. Maceration and fermentation for 25 days with selected yeasts at 25°C to 30°C in barrels without their lid. Each grape type separately. Separation of must and decantation in stainless steel tanks. Malolactic fermentation in barrels. Aging in French oak barrels for 20 months. During aging, periodic batonages are carried out. Blend and bottling.*  
PRODUCTION: *2.000 bottles / year.*  
WINEMAKER: *Juan Ubaldini.*

### **TASTING NOTES**

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*Intense garnet red color, with notes of liquorice, black fruit and spices. In mouth it presents a wide and friendly entry with good tannins and a long finish.*

BEST SERVED: *Between 15°C y 16°C.*