

Don Nicanor

CABERNET SAUVIGNON

2020



VARIETAL

100% Cabernet Sauvignon

HARVEST

Hand picked, end of March and beginning of April 2019. The harvest is carried out in two stages; freshness is sought in the first stage, and ripeness and concentration in the late stage.

APPELLATION

Uco Valley and Luján de Cuyo, Mendoza

VINEYARD

Uco Valley and Luján de Cuyo vineyards, at altitudes of between 1,000 and 1,200 m.a.s.l. Semi-arid climate.

VEGETATIVE CYCLE

It was an unusual season due to climatic and hydric factors, which caused drops both in production and an anticipation of the harvest from ten and thirty days. For the ninth consecutive year, there were few snowfalls that further restricted the provision of water for irrigation in the summer season. The high temperatures in the months of November, December and March reduced the size of the berries and anticipated the ripeness of the grapes. Because of this, it was necessary to harvest in a very short period of nine weeks when normally it is done in twelve. Despite the high maximum and minimum temperatures, a very good average temperature was recorded in March, which contributed significantly to quality. It was a harvest with normal rainfall distributed throughout the cycle. Thanks to the good summer temperatures and a considerable thermal amplitude, the grapes reached optimal maturity.

AGING

Aged in French oak for 12 months, for a certain percentage of the wine.

TASTING NOTES

An intense, ruby red wine. On the nose, it brings to mind fruits like blackberries and black cherries along with spices such as black pepper and paprika. Woody notes like bitter chocolate and smoke add to its complexity. It opens with a sweet palate, has firm tannins and is well-balanced with a long finish.

