

Don Nicanor

BLEND

2021



VARIETAL

50% Malbec, 20% Cabernet Sauvignon, 20% Merlot, 4% Cabernet Franc, 6% Petit Verdot blanc, Cabernet Sauvignon, Merlot, Cabernet Franc y Petit Verdot.

HARVEST

Hand picked, end of March and beginning of April 2021. The harvest is carried out in two stages; freshness is sought in the first stage, and ripeness and concentration in the second.

APELLATION

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

Despite heavy snowfall at the beginning of June 2020, the snow tapered off in what remained of the winter months. In November and December, temperatures were only slightly above average and the weather was warm and dry. At the end of December, cloud cover and heavy rains began and stretched into the first half of January. The temperature dropped significantly, 2° Celsius lower than historical averages. This trend continued in February, which was cool and humid, with frequent rains during the first few weeks and temperatures lower than historical averages.

Finally, the weather stabilized in March, with dry days and temperatures of approximately 30° Celsius. This allowed the red grape varieties to reach maturity and the harvest began mid-month. Occasional rains and a slight drop in temperature delayed maturity for a few days but by the beginning of April, the grapes had achieved well-rounded, sweet tannins.

AGING

Aged in French oak for 12 months.

ALCOHOL 14,0% ACIDITY 5,8 g/l SUGAR 2,0 g/l PH 3,7

TASTING NOTES

The wine is an intense red color with violet hints. Ripe red fruits and cherry aromas combine with delicate hints of spice, mint and red tobacco derived from the oak. The palate is elegant, harmonious, intense and has a long finish.

