

Riglos Gran Cabernet Sauvignon 2014

Gualtallary, Tupungato,
Valle de Uco, Mendoza.



RIGLOS



Sourced exclusively from the best blocks in the Finca Las Divas Vineyard, sitting at 3,935 to 4,265 feet elevation in Gualtallary, in the Valle de Uco, Mendoza.

Riglos winery is named after the city where the founders' families first settled in Argentina. The site was planted in 2002 by Dario Werthein and Fabián Suffern, with the collaboration of Paul Hobbs.

Vintage: 2014

Vintage characteristics: excellent weather conditions during the ripening period from January to April. Warm and sunny days with cooler nights than usual. Slow and uniform ripening reaching optimal levels of tannins and sugar.

Designation of Origin / area: Gualtallary, Tupungato.

Grape varietal: 100% CABERNET SAUVIGNON

Alcohol: 14,9

PH/Acidity: 3,70 / 5,72

Residual Sugar: 2,15 gr/l

Vineyard

Planted with vines 16 years old, Finca Las Divas' soil is of dual texture, with a layer composed of mostly sandy loam, on a deep layer of gravel. The top soil layer fluctuates from East to West between 0 to 1.8ft deep, with exposed rocks on the westernmost blocks. The site benefits from an aquifer approximately 600 feet deep, which is supplied with snowmelt from the Andes and supplies the water needed to irrigate the vineyards.

Approximately 25 acres of the estate planted with Cabernet Sauvignon, on soils with exposed gravel and rocks, which by releasing heat from the Sun in the cool evenings, allow Cab to arrive full and perfect ripeness in this cool growing site.

Yield: 0.99 bottles per vine.

Winemaking

The grapes were hand harvested on April 5th, brought to the winery, and immediately cooled to fix the aromatic compounds and the compounds responsible for color.

The bunches pass through a double process of qualitative selection (clusters and berries) and then they are transferred to the stainless steel tank for cold maceration.

The alcoholic fermentation is carried out by indigenous yeasts, to highlight the identity of the vineyard and, once this process is complete, the wine is macerated with the skins from 12 to 15 days. The wine was aged for 18 months in French oak barrels and then it was bottled in November 2015, without being clarified or filtered.

Tasting Notes

Bright red and deep ruby, with aromas of cassis and black cherry. The fruit expression is elegant and balanced with the oak tannins. Characterized by a well-structured and persistent palate.