

# TOMERO WINES

---

## TOMERO CABERNET SAUVIGNON 2005



**Varietal composition:**  
100% Cabernet Sauvignon

**Vineyard:**  
Finca Los Álamos  
Upper Uco Valley  
Mendoza  
Argentina

**Soil:**  
Clay, rock and loam.  
Medium to low fertility.  
Low percentage of organic material.  
Very permeable with low salt content.

**Weather:**  
Cold winters and warm summers with high temperatures during the day and cool nights. During the vegetative season there is a difference of temperature between day and night of 60°F allowing excellent color and tannin development.

**Harvest:**  
Manually harvested in 18 kg plastic boxes from April 18th to April 22nd.

**Ageing:**  
80% of this wine is aged in stainless steel tanks and 20% is aged in French oak barrels for 8 months. It is then bottled and aged for another 6 months before it is released into the market.

**Tasting notes:**  
Ruby red color with complex and spicy aromas. In the mouth it has a sweet entrance with structured tannins. A gentle and persistent finish.

**Technical data:**  
Alcohol: 14%  
Total acidity: 5.06 g/l

Sugar: 2.48 g/l  
pH: 3.60

*Imported by The San Francisco Wine Exchange • 620 Folsom St. • Suite 300 • San Francisco, CA • 94107  
(415) 546-0484 • [www.sfwe.com](http://www.sfwe.com)*