TOMERO WINES

TOMERO CABERNET SAUVIGNON 2008

Varietal composition:
95% Cabernet Sauvignon
5% Merlot

Vineyard:
Finca Los Álamos
Upper Uco Valley
Mendoza
Argentina

Soil:
Sandy loam with limestone.
Low to medium fertility with low percentage of organic material.
Very permeable and with low salt content.

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

Harvest:
Manually harvested in 18 k plastic boxes from April 20th to April 25th.

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: 14.8 %	Sugar: 2.03 g/l
Total acidity: 5.00 g/l	pH: 3.60

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