

ARGENTINA
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Växjö – 2023 March 18th

Weinert Cabernet Sauvignon 2011 – TS

Province: Mendoza
Region: Luján de Cuyo
Subregion: Ugarteche & Lulunta
Elevation: Ugarteche 960 masl / Lulunta 780 masl
Age of the vineyard: Ugarteche 30 yo / Lulunta 50 yo
Varietal: 100% Cabernet Sauvignon
Type of viticulture: conventional

Winemaking and ageing

Maceration technique: Traditional alcoholic fermentation. Pumping over twice a day
Fermentation temperature: 26 - 30°C
Length of fermentation: 7-10 days
Malolactic fermentation: full
Aging container size/material: French oak casks of 2.200 – 6.000 liters
Length of fermentation in container: 9 years

Analytical data

Alcohol: 14%
Ph: 3,7
Residual sugar: 2.78 g/l
Acidity: 5,34 g/l
Sulfites: yes

Winemaker: Hubert Weber

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Växjö – 2023 March 18th

Weinert Carrascal Corte Tinto 2019 – TS

Province: Mendoza

Region: Luján de Cuyo

Subregion: Ugarteche + Perdriel + El Carrizal

Elevation: Ugarteche 960 masl + Perdriel 940 masl + El Carrizal 785 masl

Varietals: 40% Malbec + 35% Cabernet Sauvignon + 25% Merlot

Type of viticulture: conventional

Winemaking and ageing

Maceration technique: Traditional alcoholic fermentation. Pumping over twice a day

Fermentation temperature: 26 - 28°C

Length of fermentation: 7-10 days

Malolactic fermentation: full

Ageing container size/material: French oak casks of 2.200 – 6.000 liters

Ageing time in container: 24 months

Analytical data

Alcohol: 14%

Ph: 3,7

Residual sugar: 2,67 g/l

Acidity: 5,7 g/l

Sulfites: yes

Winemaker: Hubert Weber