

ARGENTINA
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Weinert Cavas de Weinert 2012 - TS

Province: Mendoza

Region: Luján de Cuyo

Subregion: Ugarteche (Merlot), Ugarteche y Lunlunta (Cabernet Sauvignon),
Perdriel, Drummond & Russel (Malbec)

Elevation: Ugarteche 910 masl, Lunlunta 780 masl, Perdriel 940 masl,
Drummond 850 masl

Varietals: 40% Malbec, 40% Cabernet Sauvignon, 20% Merlot.

Vineyard age: 20 years old to 80 years old

Type of viticulture: conventional

Vinification and aging

Maceration technique: traditional fermentation. Pumping over twice a day

Fermentation temperature: 26-28 °C

Length of fermentation: 7-10 days

Malolactic fermentation: yes, full

Aging container size/material: 2.500 and 6.000 liters French oak barrels

Aging time in container: 10 years

Analytical data

Alcohol: 14%

Ph: 3.5

Residual sugar: 3,05 g/l

Acidity: 5.4 g/l

Sulfites: 80 mg

Winemaker: Huber Weber