

Enzo Bianchi

GRAN CRU

DATOS ANALÍTICOS / ANALYTICAL DATA:

Añada/Vintage:	2013
Varietal/Variety:	Cabernet Sauvignon 73% Malbec 20% Petit Verdot 7%
Alcohol/Alcohol:	14,5 %
Azúcar Residual/Residual Sugar:	1,97 g/l
Acidez/Acidity:	4,95 g/l
PH/PH:	3,64
Cosecha/Harvest:	Manual
Tiempo de botella/ Time in Bottle:	12 months
Tiempo en barrica/Time in Barrel:	14 months
Tipo de barrica/ Type of Barrel:	Roble Francés
Producción por hectárea/Production per Hectare:	6.000 kg/ha.
Producción total/ Total Production:	750 cases x 9 liters

VIÑEDOS/ VINEYARDS:

Finca Asti, own-estate vineyards, located in the district of Las Paredes, San Rafael. Cabernet Sauvignon grapes from stony soils and special years are used for this wine. The vines were implanted more than 40 years ago using the espalier system. The sprouts and bunches are thinned by hand to obtain a higher concentration of aromas and polyphenolic components. Leaves are also removed by hand to allow for an adequate exposure of bunches to the sun rays.

PROCESO DE FERMENTACIÓN/FERMENTATION PROCESS:

After the harvest, the tasks of bunch selection, destemming and second grain selection are performed. Finally, a partial grinding is made with rollers. Fermentation occurs with selected yeasts at a controlled temperature not exceeding 28°C. This process takes three weeks, and maceration is extended for another week. The drawing off process comes next in order to separate the pomace from the wine, and only the freely drained juice is used. Then comes the malolactic fermentation: The wine is matured in French oak barrels of 225 liters for 18 months. Once that period is completed, the enology staff gets together to conduct intense tasting and comparison sessions so as to make the final blend. Once the cut is completed, the wine is bottled and aged in our basement wine cellars at a temperature of 15°C.

NOTAS DE CATA/ TASTING NOTES:

Deep and intense red color. In the nose, the spicy character of black pepper and paprika notes is provided mainly by the Cabernet Sauvignon, which is the soul of this blend. Likewise, minty sensations of Cabernet Franc are perceived. Ripe fruit, smoked, leather and chocolate notes stand out, thanks to its stay in oak barrels. Round in the mouth, with tannins of strong expression and elegance that provide backbone, volume and weight in mouth. Long-lasting finish with an aftertaste of fruit, chocolate notes and roast coffee. A wine awaiting to be tasted now or enjoyed with harmonious and elegant signs some years from now.

