

# GOUGUENHEIM

*Estaciones*

## CABERNET SAUVIGNON 2017

### THE WINERY

The winery is located in the Uco Valley at 45 miles from the city of Mendoza at the foothills of the Andes Mountains. Several geographical and climate elements define our unique terroir. Our vineyards are cultivated at an altitude of more than 3.600 feet, being the estate one of the highest in Mendoza. In a region of desert climate, we use melt water from the mountains carried by irrigation channels, through the alluvial and sandy soils. Dry and sunny climate, with 320 days of sun exposure a year and vast temperature amplitude (over 60°F) between day and night. All these exceptional conditions allow a perfect ripening of the grapes providing our wines with vivid colors, good acidity and good maturity of tannins.

### ESTACIONES WINES

Young wines with a slight step in French oak barrels. Wines with great personality and varietal typicity.



Origen \_\_\_\_\_ Uco Valley, Tupungato  
Vintage \_\_\_\_\_ 2017  
Grape variety \_\_\_\_\_ 100% Cabernet Sauvignon  
Alcohol \_\_\_\_\_ 13.1 %  
Residual sugar \_\_\_\_\_ 2.62 g/l  
Total acidity \_\_\_\_\_ 5.46 g/l  
PH \_\_\_\_\_ 3.6



### TASTING NOTES

DEEP RUBY COLOR WITH HINTS OF PURPLE.  
A NOSE FULL OF BLACK PLUMS, RED  
AND BLACK CHERRIES, SPICES AND A HINT OF  
VANILLA SCENTED OAK. FLAVORS  
OF CHOCOLATE AND SPICE, FINE TANNINS AND LONG FINISH.

### WINEMAKING

15 DAYS OF FERMENTATION BETWEEN 77 / 82 °F.  
AGING OCCURS IN FRENCH OAK DURING DURING 4 MONTHS.

**GOUGUENHEIM**  
WINES FROM  
ARGENTINA  
WWW.GOUGUENHEIM.COM.AR