

**FILUS CABERNET SAUVIGNON
2014**



100% Cabernet Sauvignon
Uco Valley, Mendoza, Argentina

Appellation: Altamira and Gualtallary. 40-60 years old vines. Altitude 3600 ft.

Soil: stony at the bottom, clay loam on top.

Harvest: End of April.

Maceration: 3 days at 8° C / 46°F

Alcoholic Fermentation: It was carried out with the addition of indigenous yeasts during 15 days in stainless steel tanks at 25°-28°C / 77°-82°F. Afterwards, natural malolactic fermentation took place.

Aging: 50% of wine was aged in French oak barrels during 6 months.

Winemaker: Mario Malatto



Tasting notes: In the nose berries, coffee and roses aromas stand out, with a soft green pepper note. In the mouth, it is big and ripe wine with firms tannins and medium body. It displays an elegant finish.