

# Viamonte

## Cabernet Sauvignon 2014

SINGLE VINEYARD PRODUCTION

### **TASTING NOTES:**

The lush cassis and raspberry fruit is surrounded by cocoa, spice, and toast notes. Full-bodied, with silky tannins. The riveting finish is loaded with minerality and dark, velvety fruit. Spicy hints of pepper and cinnamon with a fresh finish.

**PAIR IT WITH:** Slightly earthy meat-based dishes, like barbequed brisket, lamb kebabs, or a French dip sandwich.

### **TECHNICAL NOTES:**

**VARIETAL:** 100% Cabernet Sauvignon

**VINEYARD:** “Finca La Augusta”, Maipu,, Mendoza (Planted: 1973) *Elevation:* 2,789 feet (850 meters) above sea level

*Soil Composition:* clay/loamy

**HARVEST METHOD:** Harvested by hand during the end of March/beginning of April

**FERMENTATION PROCESS:** Cold pre-fermentation maceration for two days. Fermentation in stainless steel tanks with selected yeasts. Malolactic fermentation in tanks with added bacteria.

**AGING:** 6 months in 100% French oak barrels (second use)

**ALCOHOL:** 14.4%

**PRODUCTION:** 1,555 cases of 12



“Our story begins in 1973, when Carlos Arturo Celasso planted our first vineyards of Cabernet Sauvignon in the district of Maipu - since then, our family has been passionately involved in viticulture, and it has become our way of life.

With 35 years of experience as producers of fine grapes, we started our family project of Bodega Viamonte in 2007. Our objective was to produce first-rate wines that are modern, balanced, easy to drink, and truly reflect our unique vineyards in Vistalba, Lujan de Cuyo - a county known worldwide for its wine quality.

We combine excellent raw material (which comes from our own vineyards), advanced technology and seasoned winemaking experience to produce wines that are a true reflection of our own style - of our family.” – *Nico, Andrea, and Martin Celasso*