



La Linterna Cabernet Sauvignon  
*Finca Las Mercedes,*  
*Plot #19 Cafayate Valley*

HARVEST

2017

VARIETAL

100% CABERNET SAUVIGNON

Nº OF BOTTLES PRODUCED

4,212



TASTING NOTES

This has aromas of ripe blackberries, blackcurrant leaves, thyme, dark chocolate, walnuts and tobacco. Full body with firm, finely knit tannins and a flavorful core of dark fruit. Excellent varietal character and fruit concentration.

*James Suckling*

## VINEYARD INFORMATION

### ORIGINS

“Finca Las Mercedes” is located at 1,650 m.a.s.l. (5,415 f.a.s.l.) in the Calchaquíes valleys, in Cafayate, province of Salta. The valley is framed between the Aconquija hills to the East and the Quilmes hills to the West. In this area, the Calchaquí and Santa María rivers meet, originating a distinctive microclimate, which allows this vineyard to deliver a unique tipicity. This vineyard is located at the far end of an alluvial fan of the Yacochuya River. The combination of sunny mornings, warm days with a cloud cover provides shade to the vineyard in the afternoons. The high radiation of this northern latitude translates into wines with a solid tannic structure.

### SOILS

This micro-terroir consists of deep sandy soils originated from metamorphic and igneous rocks of a granite type. The parcel is made of a 89% of sand, a 9% of silt and a 2% of clay.

**Varietal:** Cabernet Sauvignon, massal selection - Own rooted  
**Year of plantation:** 1958  
**Training system:** Pergola- bilateral cordon  
**Pruning:** Spur pruning  
**Row orientation:** North- South  
**Plantation density:** 2.5 x 2.5 (1,600 plants/ Ha)  
**Irrigation:** Furrow irrigation



### WINEMAKING

Spontaneous fermentation in stainless steel tanks.

Malolactic fermentation and ageing in 300L new barrels.

**Ageing period:** 18 months.

**Alcohol:** 14%

**pH/Acidity:** 3.82 - 5.55 g/l

**Residual Sugar:** 3.17 g/l