



LOCATION:

Argentina > Mendoza
> Uco Valley

VARIETY:

Cabernet Sauvignon

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV: 13.5%

SUGAR RATE: 1.9 g/l

TOTAL ACIDITY: 5.6 g/l

PH: 3.7

Manos Negras Cabernet Sauvignon

EXPERIENCE

NAME: Real winemakers get their hands dirty. Hands black with wine and dirt, that's what Manos Negras is all about. Rolling up their sleeves and getting their hands dirty.

CHARACTER: Cool temperatures offer delicate floral and wild herb aromatics. The fruit retains high levels of natural acidity, ensuring a bright, fresh texture. The resulting wine is accessibly rich and exceptionally elegant.

ENJOY WITH: At a parillada (Argentinian steakhouse) drink with entraña (skirt steak) or a choripán (sausage sandwich) but equally delicious with a French dip, grilled chicken, or turkey meatloaf.

BEST RESULTS: Serve at 60 - 64° F in a large Bordeaux style glass.

EXPRESSION

FERMENTATION: Native yeast fermentation for 13 days, a gentle extraction to elevate freshness with a maximum temperature of 70° F.

PRESSING AND EXTRACTION: Destemmed fruit with two pumpovers and one delestage per day until about 8% alc/vol is achieved. Limiting these techniques helps to avoid seed tannin and maintains freshness and energy.

ELEVAGE: Aged for 6 months in used French oak.

FINING AND FILTERING: Earth pad filtered, vegan.

SULFUR: 5ppm at crush, 10ppm after malo, 15ppm at bottling

SOURCE

FARMING: Non-certified organic farming without pesticides. Only organic fertilizer and Bordeaux mixture are used in the vineyard. (copper/sulfate is used infrequently, 2-3 times)

LAND: Sourced from the high altitude Los Arboles district of the Uco Valley, located at 4,200 ft. elevation in Tunuyan county.

VINE: Massal selection of own-rooted vines planted in 1998.

HARVEST AND PRODUCTION: Hand-harvested 1,600 cases production.

