



FINCA MARTHA

CABERNET SAUVIGNON / 2017

Nature provides us with ideal ecological conditions to achieve the best expression of terroir in these wines.

THE AREA

San Rafael is an Oasis that is irrigated by the Atuel and the Diamante rivers, and par excellence, one of the wine regions for the production of premium wines of Argentina.

It is characterized by soils that are poor in organic matter, low rainfall and very low humidity, ideal conditions for healthy and quality grapes.

VINEYARDS

The grapes used for the production of these wines come from our vineyards located in Villa Atuel, San Rafael, Mendoza. They are located at 700 mts. above sea level. This area is characterized by its wide temperature range, enabling to obtain grapes of great intensity in color, and important aromatic expression.

The vineyards have an irrigation management through furrow, and a canopy management is conducted to obtain less than 13,000 kg per hectare. Therefore, small grain clusters that preserve the aromatic characteristics of each varietal are developed.

TASTING NOTES

Red violet tones. Aromas of ripe red peppers, black pepper and red fruits. Balanced, with great structure and presence of round tannins granted by maturity. Serve at 16-18 °C.

TECHNICAL DATA

Alcohol 14%; Residual Sugar 3.47g/l;
Total Acidity 4.58 g/l; pH 3.8

WINEMAKER

María Belén Muñoz

AWARDS

-Argentina Wine Awards, 87 pts., Bronze, Vintage 17
-Tasted 100% Blind, 91 pts, Vintage 16





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The vineyards have an irrigation management through drip system that provides the exact amount of water needed by the plant. A canopy management is conducted to obtain less than 12,000 kg per hectare. Therefore, small grain clusters that preserve the aromatic characteristics of each varietal are developed.

TASTING NOTES

Red color and hues with very good intensity.

In aroma, herbaceous and spicy notes, such as green pepper and black pepper stand out.

The mouth shows mature tannins with good structure and silky texture and a persistent finish. Serve at 16-18 °C.

TECHNICAL DATA

Alcohol 12.5%; Residual Sugar 2.14g/l;

Total Acidity 5.12 g/l; pH 3.6

WINEMAKER

Cristian Olguín

AWARDS

-Decanter World Wine Awards Commended, Vintage 2016

-Tasted 100% Blind 91 pts, Vintage 2016





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CABERNET SAUVIGNON / 2015

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WINEMAKER

Cristian Olguín

