



WEINERT

BODEGA Y CAVAS *(Weinert)*

ORIGIN	Luján de Cuyo, Mendoza, Argentina
DESIGNATION	Carrascal Reserva Cabernet Sauvignon
VARIETY	100% Cabernet Sauvignon
VINEYARD	The 15 to 60 year-old vines are farmed organically by a number of small family owned farms.
PROCESS	Hand-harvested and manually sorted at the vineyard before being transported in small bins to the winery and immediately crushed. Fermented in open top concrete vats and then aged 18 months in French oak casks ranging from 2,000 to 6,000 liters in size.
TASTING	Offering primary aromas of currant and berry with some cedar and toffee notes on the nose. Full-bodied with chewy tannins and a cedar and walnut impression from the oak.
WINERY	Bodega & Cavas de Weinert was founded by Don Bernardo Weinert, a Brazilian of German origins, in Luján de Cuyo, Mendoza. Weinert decided to build his own winery in Argentina with an unconditional approach: to produce high quality wines. He carried out an extensive study of Mendoza's weather, soil and vines; and he found in Luján de Cuyo the perfect place. After a difficult process of restoration of the building acquired in 1974, he brought in the latest technology for the wine production. He joined with Raúl de la Mota, who was known worldwide for being the father of modern winemaking in Argentina, and who was also named the best oenologist of the 20th century in Argentina. In 1996, Hubert Weber, a Swiss oenologist became part of the winery. At only 27, he became Weinert's head oenologist, and still is to this day.

Estate Overview : Founded in 1975

Vine Age : 25 - 100 years (Lujan de Cuyo, Maipu and Tupungato)

Average Elevation : 3,000 - 4,000 feet

Climate : Semi-arid continental

Soil Types : Deep-draining sandy loam. Limestone rocks, called 'Caliche', originating from volcanic soils are found between 2.5 - 5 feet in depth.

Varieties : Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay, Gamay, Chenin Blanc and Tempranillo