

Riglos Gran Cabernet Sauvignon 2008

*Gualtallary, Tupungato,
Valle de Uco, Mendoza*



Grown at 3,750 to 4,050 feet above sea level in Mendoza's Alto Valle de Uco, Riglos takes the name of the town where the founders' families first grew roots in Argentina. The estate was established in 2002 by Darío Werthein and Fabián Sufferin under the guidance of Paul Hobbs.

Vineyard

The soils are of a duplex texture consisting of sandy loam over a layer of deep gravel. The site is blessed by a deep flowing aquifer fed by snowmelt from the Andes at a depth of nearly 600 feet which supplies the water for the irrigation system.

Just over 26 acres of the estate are planted to Cabernet Sauvignon, which lies on the vineyard's most gravelly soils.

Yield: 0.9 bottles per vine.

Winemaking

Composition: 100% Cabernet sauvignon.

The grapes were hand harvested during the second half of April, brought to the winery and immediately cooled to 37°F to fix the aromatics and coloring elements. They then went through a double selection process and destemmed before going into tank for a cold soak at 46° to 50°F.

Fermentation was allowed to rise to a temperature of 86°F and total maceration time was 22 days.

The wine spent 20 months in first use french oak barrels and was bottled on february of 2010, unfined and unfiltered.

Tasting Notes

Bright ruby hues that coat the glass, with a nose that opens up with cassis, licorice, herbs, black pepper and pain grillé. The wine feels voluminous and weighty on the palate, with high-toned tactile fruit, raspberry, chocolate and hints of mocha; full of lush tannins in full dialog with the elegant acid backbone and oak aromatics.