WEINERT
BODEGA Y CAVAS

2006 Weinert Tonel Único - SV editions

Harvest Dates: April 2nd - 3rd, 2006 **| Alcohol label %**: 14.9 **| pH**: 3.57 **| Acidity (TA)**: 5.74 **| Residual Sugar (g/L)**: 3.5

Growing Conditions

Vines age: 80 years old. The single vineyards selected for Tonel Único 248 is situated in Lujan de Cuyo, within the subregion of Mayor Drummond.

Significant snowfall on the winter preceding the growing season leading to the 2006 harvest ensured a plentiful water supply. Spring arrived with temperatures a little above than normal and very little frost on the early season of the vegetative cycle, healthy bud break and development of the canopy. Summer 2006 in January & February continued to register warmer temperatures and higher levels of humidity. The extra humidity helped in keeping night temperatures cooler than expected, increase the temperature difference between day & night. This condition led to a slow ripening condition of Malbecs of Lujan de Cuyo.

Harvest

All grapes were harvested manually and selected at the vineyard itself, transported in small 20kg cases to the winery and immediately crushed.

Winemaking

Traditional alcoholic fermentation of 7-10 days in temperatures between 78.8-82.4F, pumping over twice a day. Complete malolactic fermentation.

Aging

14 years in 50+ year old French oak cask #248 of 4800L between October 2006 and February 2020.

Bottling

February 2020

San Martín 5923, Luján de Cuyo, 5509 | T: +5492612446669 | E: info@bodegaweinert.com