WEINERT
BODEGA Y CAVAS

1994 Weinert Cabernet Sauvignon Estrella 1994

Harvest Dates: March 28th - 29th, 1994 **| Alcohol label %**: 13.5 **| pH**: 3.8 **| Acidity (TA)**: 5.24 **| Residual Sugar (g/L)**: 3.8

Growing Conditions

Vines age: +45 years old. Vineyards selected for Cabernet Sauvignon Estrella 1994 are situated in Lujan de Cuyo and Maipu, within the subregions of Lunlunta and Russell.

1994 vintage originated from a cold winter with abundant snow which led to a stable spring and no water shortage for irrigation during late spring and summer. Early summer temperatures were relatively lower than usual, leading to a phenological ripening in perfect synchronization to the physiological cycle. In Vistalba and its higher altitude, good temperature amplitude and no precipitations led to a long ripening season leading to excellent sanitary conditions and very structured and concentrated wines.

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

5 years in 2 selected French oak casks of 2500L. Blended and bottled in 1999.

Bottling

Blended and bottled in October 1999.

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