

PIATTELLI



GRAND RESERVE CABERNET SAUVIGNON 2011

Tupungato, Mendoza, Argentina

The Grand Reserve Cabernet Sauvignon fussy grapes grow in ideal temperatures which removes inherent herbaceous flavors. All grapes are water irrigated with crystal-clear water from the Andes and thrive in the nutrient-rich soil. Piattelli's Cabernet grapes are grown on 30-year-old vines located in the high-altitude Uco Valley (Elev. 3,527ft), which are managed to yield only 4.4 pounds of fruit per vine and 3.6 tons per acre. The Grand Reserve Cabernet leverages environmental advantages to boost the phenols and tannins that define Cabernet's distinct flavor structure.

- Grapes were hand-picked and de-stemmed
- Grapes underwent 5 days of cold maceration
- Fermented in 5,000 to 10,000-liter stainless steel tanks
- Manual punch-down for optimal juice/skin interaction
- Aged 13 months in small French and American oak barrels.
- Bottle aged an additional 12 months
- 87% Cabernet Sauvignon, 13% Merlot

ANALYTICAL DATA:

14.0%	ALCOHOL	3.60	pH
2.76 g/L	RESIDUAL SUGAR	450	CASES
5.55 g/L	TOTAL ACIDITY		

TASTING NOTES: An aromatic, complex wine with a deep ruby red color, Grand Reserve Cabernet delights the senses with a fragrant bouquet of fresh berries and cassis, evolves on the palate to include notes of chocolate, black pepper, and caramel, lingers with a soft tannin pull, and finishes with tantalizing hints of fruit and vanilla.

90PTS
Wine Spectator 2012

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2009

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ROBERT PARKER
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Wine Spectator 2007

