

Domingo Molina Cabernet Sauvignon



Location: Rupestre Valley, San Carlos, Salta, Argentina

Altitude: 2.200 m above sea level

Soil: alluvial, sandy-loam, with stones at depth

Irrigation system: dripping (meltwaters)

Training system: espalier

Pruning: bilateral cordon

Crop density: 3,700 vines per hectare

Yield: 70 qq/ha.

Harvest time: early April

Harvest system: hand-harvest, in 20 Kg boxes

Fermentation: in concrete tanks, with local yeasts

Maceration: 21 days

Fermentation time: 14 days

Fermentation temperature: 23° to 26 °C

Malolactic fermentation: yes

Ageing: 30% of the wine in second-use French oak, 8 months

Production: 15,000 bottles a year

Varietal: 100% Cabernet Sauvignon



HERMANOS



DOMINGO
MOLINA



MALBEC X MALBEC



DOMINGO MOLINA



MARTES
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