

VONTADE *(Wish Will)*

Cabernet Sauvignon 2019

Vineyards planted in trellis in 2006 and located at 800 m.a.s.l. in loamy soil of colluvial origin.

Marked influence of the altitude, cold winds from the Andes mountain range and wide thermal oscillation that shape the profile, maturity and natural acidity of the wine.

Harvest characterized by a hot and dry year. Spring was cold, which initially delayed budding and the initial stages of ripening, then at the beginning of summer, temperatures were warmer than usual, which managed to homogenize and recover the weeks of delay.

The harvest was very early, March 3, in order to maintain the freshness, fruit character and natural acidity of the wine.



Gonzalo Guzmán
Vinos G²

The grapes were harvested and selected manually in the vineyard in boxes of 12 kilos. In the winery, the bunches were destemmed and fermented in stainless steel tanks. The must was fermented spontaneously for 12 days without the use of commercial yeasts or nutrients in order to preserve the natural character of the vineyard. Finally, the wine was aged for 16 months in French oak barrels. Unfiltered bottled in February 2021.

Análisis

Alcohol: 14,5 % Vol.

pH: 3,6

Total acidity: 6,0 g/l

Residual sugar: 1,2 g/l