

Scotti
WINES



ÜL CABERNET SAUVIGNON RESERVE

For the native people, ÜL denoted the songs and poetry that invoke the caring and value of Nature, songs that guard the Being that protects the Water.

This wine represents a constant search, the obsession that shows us what path to follow each year, to search for the precise impact of the climate, the expression of the land, the exact moment for the harvest...

VARIETY: 100 % CABERNET SAUVIGNON

WINEYARD:

The grapes that make this wine come from specially sorted vineyards in the district of La Consulta, at the Uco Valley. They are located at an average height of 1,100 m above sea level.

Grapevines average age ranges from 30 to 60 years.

These grapevines are grown under a high density plantation system and enjoy of a controlled productivity of 7 ton/acre.

Harvest is done the fourth week of April to obtain gross skinned grapes with a high concentration of polyphenols, in perfect balance with sugar.

Picking is done by hand and the grapes are put in small boxes.

Bunches of grapes are manually selected at farms.

PRODUCTION:

Upon receiving the grapes that come from diverse vineyards, manual sorting of grains is carried out at the estate.

Then grapes undergo a fermentation process separately, into small stainless steel barrels. A pre-fermentation, in-cold soaking process is then realized to further concentrate the color of skinned grapes and this facilitates the extraction of varietal scents which further highlight its type.

Fermentation is done using selected yeasts, between 27 and 29° C. Immediately after that, a slow, post-fermentation soaking process takes place in order to extract the polyphenols that account for the structure and latent potential of this great wine.

Aging is made in French oak barrels for 12 months.

TASTING NOTES:

ÜL CABERNET SAUVIGNON is owner of both great elegance and personality. Aging in French oak barrels and loading in bottle represent techniques that confer this wine an intense aromatic complexity, which highlights the balance existing between fruit and oak. In the mouth, this wine stands out due to its great persistence and greasiness, and it has a subtle, pleasant and balanced finish.

IT IS A WINE TO ENJOY AT UNIQUE AND UNREPEATABLE MOMENTS.