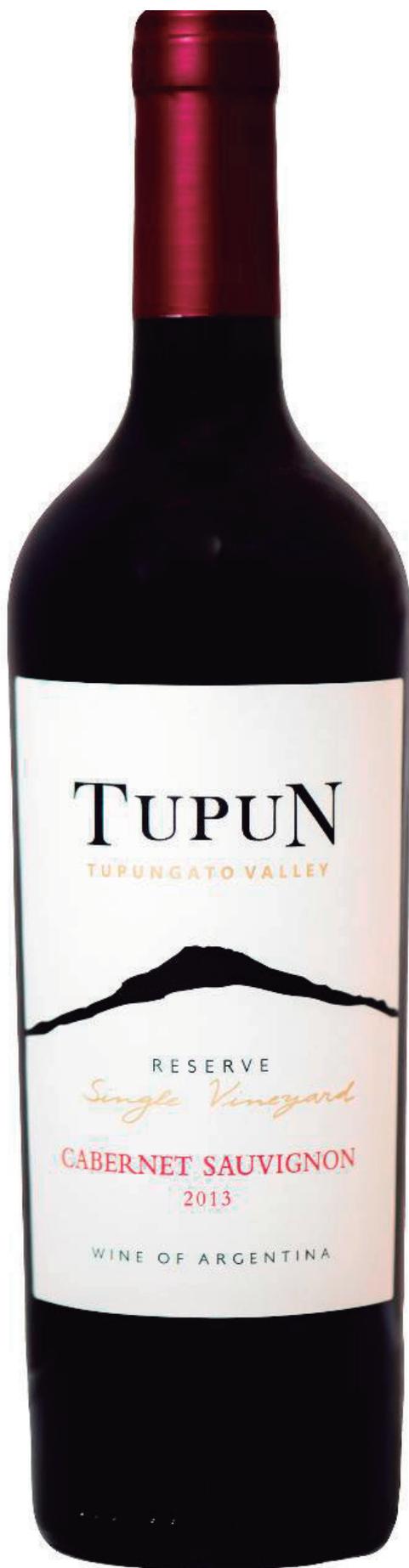


# TUPUN

## Cabernet Sauvignon Reserva



### GRAPE

Cabernet Sauvignon

### APPELLATION OF ORIGIN

Tupungato Valley, Mendoza, Argentina

### ALCOHOL BY VOLUME

13.5%

### WINEMAKER

Ariel Angelini

### PROTECTION

Anti-hail fabric

### DESCRIPTION

The Tupun Cabernet Sauvignon Reserva is intense, with a deep, bright red color and a nose of plums and cherries. Full bodied with firm tannins and great structure, it offers rich flavors of red fruits intertwined with vanilla and spice from the oak. The finish is elegant and complex.

### TERROIR

The name Tupun is after the Tupungato Volcano, the second highest volcano in the America's at 21,555 ft of altitude. Tupungato's base is about 30 miles away from Bodega del Tupun's vineyards. The word Tupungato means "starwatcher" in the Huarpe language since the Mountain is so high.

### VINIFICATION

All grapes are hand-picked in 10kg baskets (22lbs). Harvest is done at night to avoid fermentation before the grapes reach the winery and for better control. Grapes are de-stemmed and hand sorted before fermentation. Grapes come from Tupun's high altitude estate vineyards (Estate grown).

### AGING

Aging of the wine is done for 14 months in second and third use of French oak barrels and concrete tanks and then at least another 12 months in the bottle before release.

### CLIMATE

High altitude vineyards over 3600 feet provide great variation in temperature between day and night, resulting in longer growing seasons. Since the vineyards get to rest at night with the cool temperature, they produce riper grapes and later harvests, which make intense and full-bodied wines.

### GRAPE SELECTION

Grapes come from selected vines in their properties, which produce low yields of 3500 kg per acre. The Tupungato Valley, located inside Mendoza is now considered the top appellation in Argentina to grow Malbec grapes because of its altitude, climate and soil.

### PAIRING

Complements grilled meats, pasta, pizza and vegetable dishes.

### SERVING

Use decanter if available. Serve at 60°-64°F.