



**VINTAGE** 2015

**WINEMAKER** Angie Yáñez

**WINERY** Lamadrid

**VINEYARDS** La Suiza Vineyard,  
Agrelo, Mendoza

**VARIETAL** 100% Cabernet Sauvignon

**AVG. AGE OF VINES** 24 years

**AVG. VINEYARD ALTITUDE**  
3,300 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 14 months in 50%  
second-use and 50% third-use  
French oak

**ALCOHOL** 13.8%

**TOTAL PRODUCTION** 3,000  
Cases

**RESIDUAL SUGAR** 2.05 g/L

**ACIDITY** TA of 5.9 g/L, pH of 3.57

**PACK SIZE** 12/750

**UPC** 852282002070



**LAMADRID**  
ESTATE WINES

**CABERNET SAUVIGNON RESERVA 2015**

## VINTAGE NOTES

**WINERY INFORMATION:** Lamadrid founder Guillermo García Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

**LABEL NOTES:** Lamadrid is the name of the family of the owner and founder, Guillermo García Lamadrid. In each bottle of Lamadrid we open a door and discover a world of unique experiences and sensations.

**WINEMAKING:** No stabilization, no filtration, no clarification; 10% bleed-off

**FERMENTATION:** Cold maceration at 8°C for 5 days; alcoholic fermentation with native yeast, 21 days at 25°-30°C, 3 pump-overs and one delestage daily in concrete vat.

**COLOR:** Deep ruby red

**TASTING NOTES:** A bold cab with fleshy black fruit and spice flavors, with notes of chocolate.



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.