



WAPISA

CABERNET SAUVIGNON 2021

VINTAGE NOTES

WINERY INFORMATION: Located in San Javier, Rio Negro, Patagonia, Argentina, Wapisa is just 25 miles from the Atlantic ocean and is the only winery that exists in this unique coastal terroir. Our vineyard “Finca Los Acantilados” is an estate that stands out for its lime clay soils, good acidity and little organic matter. The terroir is complemented by the outstanding thermal amplitude, highlighted by cool maritime breezes that sweep over the vineyards at night, leading to balanced and fruity wines with a touch of salinity and a delicate varietal expression. As Master of Wine Tim Atkin stated, this is “the new Argentina.”

LABEL NOTES: “Wapisa” is the indigenous Patagonian word for “whale.” Not only do whales frequent the nearby coast of our vineyards, but a local legend talks of a Wapisa that actually lived on land. Our wines, like the Wapisa, are an expression not just of their soils but of the nearby ocean as well.

FERMENTATION: Cold pre-maceration takes place between 6° and 8° C for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

COLOR: Intense red

TASTING NOTES: Aromas and flavors of black fruits and plum jam. Spicy aromas such as eucalyptus and black pepper. Its passage through oak gives it flavors of coffee and chocolate. The palate is long with friendly tannins.

VINTAGE 2021

WINEMAKER Fabian Valenzuela

WINERY Fincas Patagonicas

VINEYARDS Los Acantilados Estate

VARIETAL 100% Cabernet Sauvignon

AVG. VINEYARD ALTITUDE 328 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 8 months in oak barrels

ALCOHOL 13.5%

TOTAL PRODUCTION 3,000 Cases

RESIDUAL SUGAR 3.65 g/L

ACIDITY TA of 5.55 g/L, pH of 3.89

PACK SIZE 12/750

UPC 852282002247



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