



**VINTAGE** 2024

**WINEMAKER** Angie Yañez

**WINERY** Lamadrid

**VINEYARDS** Lamadrid Estate  
Vineyard, Agrelo, Mendoza

**VARIETAL** 100% Cabernet Sauvignon

**AVG. AGE OF VINES** 49 years

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

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 9 months in 3rd and 4th  
use French oak barrels

**ALCOHOL** 14%

**TOTAL CASES** 1,000 Cases

**YIELD** 1 Vine = 1 bottle

**RESIDUAL SUGAR** 2.10 g/L

**ACIDITY** TA of 5.4 g/L, pH of 3.76

**PACK SIZE** 12/750

**UPC** 852282002285



# LAMADRID

ESTATE WINES

*Terroir Selection*

**CABERNET SAUVIGNON 2024**

## 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

**FERMENTATION:** Cold maceration at 8°C for 5 days, alcoholic fermentation with four daily pump-overs and one delestage for 24 days at 25°-28°C with native yeasts.

**COLOR:** Deep ruby red

**TASTING NOTES:** Aromas of blackcurrants, blackberry leaf, citrus zest, toasted hazelnut and gravel. It's medium-bodied with firm, silky tannins and fresh acidity. Refined and fresh expression.



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