

New Wines from
Mendoza - Argentina

LA CÁTEDRA

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CABERNET SAUVIGNON

Varietal: 100% Cabernet Sauvignon **Origin:** General Alvear, Mendoza, Argentina

Harvest: Hand-picked, late April **Alcohol:** 12.5%

Residual Sugar: 4 g/L **Total Acidity:** 5.5 g/L

Vinification

Cold maceration for 5–7 days; classic fermentation with indigenous yeasts at 25–27°C.

20-day maceration with daily pump-overs and délestage for structure and depth.

Tasting Notes

- Color: Deep ruby red
- Aroma: Blackberries, cassis, plum; subtle green pepper, black pepper, tobacco, bell pepper
- Palate: Elegant and balanced; firm tannins with aging potential. Long finish showing ripe black fruits, spices, and a touch of cedar.



LA CÁTEDRA

LATE HARVEST

Varietal: 100% White Muscat

Origin: General Alvear, Mendoza, Argentina

Harvest: Hand-picked, second half of May

Alcohol: 10.00% vol

Residual Sugar: 50g/l **Total Acidity:** 7 g/l

Vinification

Early hand harvest; controlled fermentation at 14°C for 7-10 days with selected yeasts.

Fermentation stops naturally at low temperature, then filtered to preserve fresh, fruity aromas.

Tasting Notes

- Color: Bright golden yellow
- Aroma: Honey, orange peel, candied white fruits, orange blossom, subtle spices
- Palate: Sweet, creamy, balanced acidity; long, delicate finish with honey, dried fruits, gentle spice notes



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MALBEC

Varietal: 100% Malbec

Origin: General Alvear, Mendoza, Argentina

Harvest: Hand-picked, last week of April

Alcohol: 12.5%

Residual Sugar: 4 g/L

Total Acidity: 5.5 /L

Vinification

Selected grapes are destemmed and crushed.

Cold maceration for 5-7 days, followed by fermentation with indigenous yeasts at 25-27°C (77°F).

Maceration continues for 20 days with daily pump-overs and délestage to enhance structure and depth.

Tasting Notes

Color: Ruby red with violet tones

Aroma: Ripe red and black fruits-cherry, plum, blackberry-with typical Malbec character

Palate: Balanced tannins and acidity; fruity and lightly spicy finish

