

# FLIGHT OF THE CONDOR

THE MAJESTIC CONDORS SOAR ABOVE THE ANDES  
MOUNTAINS CAPTURING IN THEIR FLIGHT THE  
FINEST WINE APPELLATIONS OF ARGENTINA.

## 2020 FLIGHT OF THE CONDOR CABERNET SAUVIGNON



The majestic condors soar above the Andes Mountains capturing in their flight Argentina's finest wine appellations. Each wine in Flight of the Condor range shows varietally pure wines which excel in their region of origin.

### VINTAGE 2020

The 2020 vintage was characterised by early development in Spring as the polyphenolic maturation advanced more rapidly than usual due to higher than average temperatures in December and January. During February – April the peaks of temperatures lowered for more even development which enabled us to obtain excellent development of aromas and tannins in the grapes.

### WINEMAKING

The grapes are selected for their balanced fruit profile. 4-5 days of cold soak was followed by 8-10 days of alcoholic fermentation and malo-lactic fermentation in stainless steel tanks. The wine spends 8 months in French oak prior to bottling.

### FLIGHT OF THE CONDOR CABERNET SAUVIGNON 2020

The wine has a vibrant, fresh fruit profile, and is varietally pure with a linear structure and nuanced complexity of well-integrated light oak contact.

**Variety:** 100% Cabernet Sauvignon

**pH:** 3.57

**Total Acidity:** 5.41g/l

**Alcohol:** 14.5%