

Elixir Cordis 2016

SINGLE VINEYARD

Estate grown

Francisco Zarco, Valle de Guadalupe

Vineyard age: 8 years old

Altitude: 1200 feet

Soil: Sandy, aluvial soils with decomposed granite

WINEMAKING

Cabernet Sauvignon 100%

900 bottles 750ml produced

240 magnum bottles produced

Aging: 24 months in tight grain, new french oak

Prebottling: Non clarified, non filtered

Yeast: CSM

DOMINANT PROFILES



Black Plum



Anise



Tobacco



Licorice



Graphite



PROCESS:

Elixir cordis represents the best version of our terroir. Made with two different Cabernet sauvignon french clones and with a touch of Petit verdot, the result is a structured, expressive but balanced wine. 24 months in tight grain new French oak, 30 months of bottle aging before release. Only produced during the best vintages of Solar Fortun.

VINEYARD NOTES:

2016 was a challenging summer for the region. 15 inches of water spread mostly between December, January and February placed precipitation levels above our average, however June had one of the most intense heat waves of the decade, having multiple consecutive days break the 105 f mark. This heat wave greatly reduced the production volumes for the vintage but generated a beautifully ripened vintage for red varieties