

BODEGA
NORTON



1895

Colección

**Cabernet
Sauvignon
2016**



APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Yield

11 tns/ha (4,5 tns/acre)

FERMENTATION

Fermentation (selected yeasts)
Malolactic fermentation

7 days at 25°C (77° F)
100% natural

**WINEMAKER
COMMENTS**

Lively ruby red color. Concentrated aromas of ripe plums, blackberries, strawberries and cassis. Very good structure, balanced tannins, and a long finish

TECHNICAL INFORMATION

Alcohol	13,4°
Total Acidity	5,66
PH	3,60
Reductive Sugar	2,62

Jorge Riccitelli
CHIEF WINEMAKER