









## CABERNET SAUVIGNON

<b>BLEND</b>		100 % Cabernet Sauvignon
<b>VINTAGE</b>		2017
<b>APPELLATION</b>		Luján de Cuyo, Mendoza, Argentina.
<b>VINEYARD</b>		
Aged		From 15 to 30 years
Yield		9 tns/ha (3,6 tns/acre)
<b>FERMENTATION</b>		
Fermentation (selected yeasts)		7 days at 25 ° C (77° F)
Maceration		15 days at 22 ° C (72° F)
Malolactic Fermentation		100 % natural
<b>AGEING</b>		
Oak Barrel		50%, 12 months in first and second use french oak barrels
Bottle		6 months before release
<b>WINEMAKER COMMENTS</b>		Deep red ruby. Aromas of blackberries and red peppers, with notes of eucalyptus and cinnamon. Elegant on the palate, good body, round and consistent
<b>DRINKABILITY</b>		Up to 5 years
<b>TECHNICAL INFORMATION</b>		
Alcohol		13,6 %
Total Acidity		5,43
PH		3,70
Reductive Sugar		2,05



Jorge Riccitelli  
CHIEF WINEMAKER

MENDOZA - ARGENTINA