

SELECT

CABERNET SAUVIGNON

BLEND | 100 %
Cabernet Sauvignon

VINTAGE | 2022

APPELLATION | Mendoza, Argentina.

VINEYARD

Aged | From 15 to 30 years **Yield** | 11 tns/ha (4,5 tns/acre)

FERMENTATION

Fermentation (selected yeasts) | 10 days at 25° C (77° F)

Maceration | 10 days at 22° C (72° F)

Malolactic Fermentation | 100 % natural

AGEING

Oak Barrel | The 50 % of the wine was aged in second used French oak barrels during three months , and the other 50 % in concrete vat.

Bottle | The Wine was clarified and filter previous to bottle

WINEMAKER COMMENTS

Deep red ruby. color Aromas of blackberries and red peppers, with notes of cassis and tobacco .

Elegant on the palate, good body, round and consistent

DRINKABILITY | Up to 5 years

TECHNICAL INFORMATION

Alcohol: 14.10

PH: 3.58

Total Acidity: 5.40

Reductive Sugar: 3.98

