



CABERNET SAUVIGNON



COMPOSITION

CABERNET 100%

VINEYARD LOCATION

Vista Flores, Tunuyán, Uco Valley.

ALTITUDE

1100 - 1300 meters above sea level.

WINEMAKING

Harvest: handpicking during the second half of March in 500 kg bins.

Reception: destemming.

Maceration: cold maceration for 48 hours at 10 °C.

Fermentation: fermentation on selected yeast for 10 days at controlled temperature (25 - 27 °C) with daily pumping. Part of the wine (50%) was stored in American oak barrels for 4 months.

Coupage. Filtering. Cold bottling.

Ageing: in bottles for at least of 9 months.

TASTING NOTES

Appearance: bright wine showing deep ruby-red colors.

Nose: ample and delicate fruity aromas and spiced notes characteristic of this varietal grown in high altitudes.

Mouth: smooth entrance and pleasant lingering finish for a rich, mouth-filling wine.

SERVING TEMPERATURE

Best enjoyed at 16 - 18 °C.

WINE ANALYSIS

Alcohol: 12.70 % v/v

Sugar: 4 g/l

Total acidity: 5.90 g/l

BODEGA
ESTANCIA
MENDOZA