



BODEGA

CASIR^{dos}SANTOS



AVATAR

CABERNET SAUVIGNON

THE YOUNGEST AND FRESH LINE OF OUR SELECTION, WITH A MODERN AND COLORFUL CONCEPT. A SENSORY, HONEST AND SPONTANEOUS EXPERIENCE THAT COMBINES PLEASURES AND CHALLENGE.

VARIETAL	100% Cabernet Sauvignon
REGION	Mendoza
ORIGIN	Argentina
ALTITUDE	1000 m.s.n.m.
HARVEST	Pick by hand in bins during the month of March with subsequent selection of grape bunches.
WINEMAKING	Grinding, destemming and maceration: Pre-fermentative at 11°C during 12 hs.
VINIFICATION	Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
MATURATION	In vessels with a slight passage through French Oak.
WINEMAKER	Julia Halupczock
WINE PROFILE	Red color with purple sparkles. Aromas of delicate fruit, something floral, with a touch of spicy. Refreshing acidity and a smooth finish. <i>A perfect wine for pairing with starters and serving as an aperitif accompanied by appetizers, soft cheeses and light meals such as salads.</i>

13,9%
ALCOHOL

2,23
SUGAR

5,8
TOTAL ACIDITY

3,65
PH