



CASIR dos SANTOS

RESERVE

CABERNET SAUVIGNON

CASIR DOS SANTOS NACIÓ COMO UNA DECLARACIÓN DE PRINCIPIOS, UNA FORMA DE VER, ENTENDER Y HACER LAS COSAS. ESTA LÍNEA DE VINOS QUE LLEVA NUESTRO NOMBRE ES UN COMPROMISO CUALITATIVO, CREATIVO Y DEFINITIVO CON EL CONSUMIDOR MÁS EXIGENTE: NOSOTROS MISMOS.

- VARIETAL:** 100% Cabernet Sauvignon.
- REGION:** Mendoza.
- ORIGIN:** Argentina.
- ALTITUDE:** From two different farms over 1,000 meters above sea level;
San José 1,050 m.s.n.m.
Gualtallary 1,200 m.s.n.m.
- HARVEST:** Pick by hand in bins in three different dates with subsequent sorting an selection of grapes.
- WINEMAKING:** San José usually reaches the optimum point weeks before Gualtallary, due to the high altitude of this farm. Starting with the grapes from San Jose in the first days of April and, as every year, we close the harvest with the entrance of grapes from Gualtallary. Both wines are kept separate until the end of maturation in French Oak, moment when the final blend is produced and presented in bottle.
- VINIFICATION:** Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
- MATURATION:** Aged in French oak barrels of first and second use for 12 months.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** Intense and very attractive, the integration of fruit and wood offers an exquisite balance. The nose is packed with ripe red cherry and plum, blackcurrant and spicy notes. On the palate it is a well-structured wine with long-lingering tannins and a soft mineral flavor. This Terroir of the Uco Valley is a perfect balance between fruit and complexity.
Ideal to pair with red meats on the grill, or meals with strong sauces.

14%

ALCOHOL

2.27

SUGAR

5.06

ACIDEZ TOTAL

3.7

PH