



## ESTATE

### CABERNET SAUVIGNON

- VARIETAL:** 100% Cabernet Sauvignon.
- REGION:** Mendoza.
- ORIGIN:** Argentina.
- ALTITUDE:** 900 m.s.n.m
- HARVEST:** Manual in individual plastic boxes, with subsequent bunch selection.
- WINEMAKING:** Grinding, destemming and pre-fermentation maceration at 11°C for 12 hours.
- FERMENTATION:** Alcoholic in vessels. Three weeks of maceration in contact with pomace. Malolactic fermentation in contact with fine lees.
- AGING:** In vessels. Passage through French oak for 6 months.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** Intense color with purple and bluish tones. In the mouth it is an intense and full-bodied wine, with aromas of red pepper and ripe fruits. With fine and elegant tannins and a well balanced acidity.

*Ideal to accompany game meats or white meats with creamy sauces.*

**13.9%**

ALCOHOL

**2.13**

SUGAR

**5.72**

TOTAL ACIDITY

**3.67**

PH