

## CASIR dos SANTOS

### RESERVE

#### MALBEC- 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.

- VARIETY:** 80% Malbec - 20% Cabernet Sauvignon.
- REGION:** Malbec: 100% Vista Flores, Valle de Uco, Mendoza.  
Cabernet Sauvignon: 50% de Gualtallary - 50% de San José (Tupungato, Mendoza)
- ORIGIN:** Argentina.
- ALTITUDE:** Finca Vista Flores: 1.000 m.s.n.m.  
Finca Gualtallary: 1.200 m.s.n.m.  
Finca San José: 1.050 m.s.n.m.
- HARVEST:** Picked by hand into small boxes with subsequent sorting and selection of grapes.
- WINEMAKING:** To give life to this GREAT CUT we select the best Malbec and Cabernet grapes grown naturally in the heart of the Uco Valley. The time of harvest is a determining factor to achieve the desired balance; the subsequent aging in French oak for 18 months and some more aging in the bottle in our cellar complete the process. This balanced blend created with the two flagship varietals of Argentine viticulture synthesizes our effort and represents us.  
Grinding, destemming and maceration; Pre-fermentation at 11°C for 24 hours.
- VINIFICATION** Alcoholic in vessels. Maceration of six weeks in contact with marcs.
- MADURATION:** Both varietals separately in first-use French Oak barrels of 500 and 600 liters for 18 months. Subsequently, they are blended for malolactic fermentation in contact with fine lees prior to bottling.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** Gran Corte is an intense wine, with a full body and Ruby Red color, with violet highlights. Perfectly detectable notes of its two varietals are found, amalgamated by the marked but well-integrated wood.

*Ideal to pair with high-fat dishes such as roasted, braised, or grilled meats, as the richness caused by the fat combines well with the astringency of the tannins. It also pairs well with dishes like lasagna or pasta with creamy sauces.*

14.7%

ALCOHOL

3.09

SUGAR

5.10

TOTAL ACIDITY

3.75

PH