



BODEGA  
CASIRdosSANTOS

www.bodegacasirdossantos.com

@bodegacasirdossantos

# CASIRdosSANTOS

INSPIRACIÓN

BLEND DE TINTAS

**MALBEC, CABERNET SAUVIGNON, PETIT VERDOT, SYRAH**



CASIR DOS SANTOS WAS BORN AS A DECLARATION OF PRINCIPLES, A WAY OF SEEING, UNDERSTANDING AND DOING THINGS. THIS LINE OF WINES THAT BEARS OUR NAME IS A QUALITATIVE, CREATIVE AND DEFINITIVE BET WITH THE MOST DEMANDING CONSUMER: OURSELVES.

**VARIETY:** Malbec 40%, cabernet sauvignon 30%, petit Verdot 20%, Syrah 10%.

**REGION:** Lujan de Cuyo & Valle de Uco.

**ORIGIN:** Argentina.

**ALTITUDE:** 900-1100 M.S.N.M

**HARVEST:** Manual in 20 kg plastic boxes.

**WINEMAKING:** Careful selection of our best clusters for each variety of this blend. Cold maceration for 72 hours, fermentation with selected yeasts in concrete vessels at controlled temperature

**AGEING:** In barrels of first, second and third use for 12 months. 6 months in the bottle

**WINEMAKER:** Julia Halupczok y Florencia Bauckhage.

**DESCRIPTION:** Wine of great intensity and structure. Great potential coming from each varietal and region. Good body, texture and finish in the mouth. Perfect harmony of fruits, spices and wood. Persistent and balanced acidity.

14%

ALCOHOL

2.58 g/L

SUGAR

5.20 g/L

TOTAL ACIDITY

3,68

PH