



## CABERNET SAUVIGNON

Valle de Uco | Mendoza - Argentina



VINTAGE	2016
VARIETALS	95% Cabernet Sauvignon, 5% Cabernet Franc
REGIONS	Finca Brío, Los Árboles, Uco Valley
ELEVATION	1.167 mts (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 30°C. Extended maceration 20-30 days.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.4%
OAK AGEING	13 months in 80% new French oak barrels and 20% in second use French oak barrels.
TASTING NOTES	Deep red color. This wine has vibrant aromas of black fruit, tobacco and pepper with spicy-floral hints. It has an intense and well balanced acidity. The oak is beautifully integrated with elegant and fine grained tannins. A subtle minerality provides freshness and good length.
FOOD PAIRING	Beef, pork, lamb, quail and other game birds. Also it pairs well with cream-based sauces.