



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	Manual
VINIFICATION	Destemmed, lightly crushed. Daily pillage and pumpovers. Max. Temp. 28°C. Extended maceration 35 days.
ANALYTICS	Alcohol: 13.6% Acidity: 5.4%
OAK AGEING	13 months in 30% new French oak barrels and 70% 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, cream-based sauces