

CRIOS

CABERNET SAUVIGNON



VINTAGE	2016
VARIETALS	100% Cabernet Sauvignon
REGIONS	Luján de Cuyo
ELEVATION	980 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 13.3% ACIDITY 4.61 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Dark reddish color. In the nose is elegant, earthy and balanced with nicely integrated spices. In the mouth has a great austerity and freshness, with spices and herbal aromas. The ripe, vibrant tannins give to the wine an elegant structure and an amazingly long finish.
PAIRING	Grilled and roasted meats, empanadas, chili.