

HIGH ALTITUDE WINE

Cafayate



ESTATE

CABERNET SAUVIGNON

The Cafayate Estate line's Wines add complexity and intensity to the characteristics typical of the terroir where they are born. Made only using grapes selected from old low-yielding vineyards and aged in French oak barrels, they faithfully express the sun, fruit and character of Cafayate.

AWARDS  Decanter 2025 = 96 Pts

TASTING NOTES

Color: Deep ruby red.

Aroma: An aromatic and fruity wine with hints of pepper, black fruit, vanilla and coffee.

Palate: Structured and full-bodied, with ripe tannins and toasted finish provided by its ageing in oak.

Suggested pairing: grilled red meat, game birds, pasta with spicy sauces and braised lamb.

Ageing potential: 4 years.

Serving temperature: 15° - 17° C

TECHNICAL DESCRIPTION

Varietal Composition: 100% Cabernet Sauvignon.

Origin: Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina.

Maceration: pre-fermentative: 72 hours at 8°C - post-fermentative: 10 days.

Alcoholic fermentation: 7 days at 24°-26°C

Malolactic fermentation: yes

Ageing: 6 months in French oak barrels and 6 months in stowed bottles.

Vintage: 2024

Alcohol: 13.2% vol

Residual Sugar: 2.20 g/L

Total acidity: 5.70 g/L

pH: 3.6



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BEBER CON MODERACIÓN. PROHIBIDA SU VENTA A MENORES DE 18 AÑOS. SI VAS A CONDUCIR NO TOMES ALCOHOL