

HIGH ALTITUDE VINEYARDS

Cafayate



**TERROIR
DE ALTURA**

CABERNET SAUVIGNON

A wine range combining the notes of a centennial winery that knows how to turn all its experience handling and developing this terroir boosted by it into superb Wines. Terroir de Altura is truly the ultimate expression of Cafayate

PREMIOS



IWSC 2023 = 90 puntos

Decanter 2025 = 96 puntos

DESCRIPTION

Color: Garnet red with very intense blackish hues.

Aroma: Spicy in nose, with red fruit and cassis aromas characteristics pepper notes, typical of the cafayatean región. Chocolate or coffee aromas can also be perceived thanks to its ageing process in french oak barrels for 10 months.

Palate: A well-structured and full-bodied wine with round, sweet and ripe tannins resulting from its blend with tannat, a variety that archives its unique and full expression in the Cafayate Valley.

Recommended pairing: Grilled meat, roasted peppers and stews including various shorts of spicy game meats, grilled kid goat meat.

Ageing potential: 5 years.

Serving temperature: 16° - 18° C

TECHNICAL DESCRIPTION

Varietal Composition: 90% Cabernet Sauvignon y 10% tannat

Origin: Valle de Cafayate (1.750 msnm) Salta, Argentina.

Maceration: pre-fermentative: 5 days at 8°C - post-fermentative: 10 days.

Alcoholic fermentation: 15 days at 24°-28°C.

Malolatic fermentation: yes

Ageing: 60% of wine 10 month in oak barrels.

Vintage: 2024

Alcohol: 14% vol

Residual Sugar: 2,50 g/L

Total Acidity: 5,55 g/L

pH: 3,6 www.vinoscafayate.com.ar



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