

Cafayate

CABERNET SAUVIGNON

The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make serene, expressive and superior wine.

TASTING NOTES

Color: Intense ruby red with slight purple reflections.

Aroma: An aromatic and fruity wine, with hints of the pepper that is characteristic of the región.

Palate: Well structured and fruity wine, with soft tannins and a toasted finish.

Suggested pairings: Grilled red meat, game, birds, pasta with intense sauces and lamb.

Ageing potential: We recommended drinking this wine within one year after its harvest, or 4 years later at the latest.

Serving temperature: 16° - 18° C

TECHNICAL DESCRIPTION

Varietal composition: 100% Cabernet Sauvignon.

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

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

Alcoholic fermentation: 8 days at 24°-27°C.

Malolatic fermentation: yes

Ageing: No

Vintage: 2025

Alcohol: 13% vol

Residual Sugar: 1,9 g/L

Total Acidity: 6,0 g/L

pH: 3,58

