

# CABERNET SAUVIGNON



<b>VARIETALS</b>	100% Cabernet Sauvignon
<b>REGION</b>	Mendoza
<b>MONTH OF HARVEST</b>	April
<b>HARVEST METHOD</b>	Machine-harvested
<b>WINEMAKING</b>	Cold maceration for 3 days followed by fermentation in temperature-controlled tanks at 24-26°C with 3 pump overs per day.
<b>TASTING NOTE</b>	Ruby red colour. This Cabernet Sauvignon is fresh and crisp on the nose with nice aromas of blackcurrant and a touch of mint. The palate is rich with a good structure, round tannins and a good acidity.
<b>FOOD PAIRING</b>	A great match for grilled meats, duck recipes, and mature cheeses.

