

SUSANA
Balbo
SIGNATURE

BRIOSO



VINTAGE	2016
VARIETALS	53% Cabernet Sauvignon, 24% Cabernet Franc, 16% Malbec, 7% Petit Verdot
REGIONS	Finca Dominio, Agrelo (Luján de Cuyo)
ELEVATION	990 mts. (Average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 31°C. Extended maceration 35 days.
ANALYTICS	ALCOHOL 14% ACIDITY 5.8 g/l
OAK AGEING	15 months in 100% new French oak barrels.
TASTING NOTES	Deep, bright ruby red color. It shows sweet red and black fruits, subtle oak and a great backbone of tannins. The red and black fruit aromas followed by an elegant grip over florality comes from the Cabernet Sauvignon. The other grapes blend in to add flavor and complexity. It has a fine, lifted finish with great ageing potential.
FOOD PAIRING	Pairs well with beef, pork, lamb, squab, quail and duck.