



## CABERNET SAUVIGNON

Valle de Uco | Mendoza - Argentina



VINTAGE	2018
VARIETALS	95% Cabernet Sauvignon, 5% Malbec
REGIONS	Finca Dominio Gualtallary (Gualtallary Sur, Valle de Uco)
ELEVATION	1.285 m.a.s.l. / 4.215 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Double selection process. Destemming. Selected yeasts. Push-downs and two pump-overs daily. Fermentation at 28°C (82°F) maximum. Extended maceration for 35 days.
ANALYTICS	Alcohol: 14.2%    Acidity: 5.7 g/l
OAK AGING	13 months in French oak barrels (70% second-use, 30% new).
TASTING NOTES	Deep red color. This wine has vibrant aromas of black fruit, tobacco and pepper with spicy-floral hints. It has an intense and well balanced acidity. The oak is beautifully integrated with elegant and fine grained tannins. A subtle minerality provides freshness and good length.
FOOD PAIRING	Beef, pork, lamb, quail and other game birds, cream-based sauces.