



CRIOS

CABERNET SAUVIGNON

Susana Balbo.



VARIETALS: 100% Cabernet Sauvignon / **VINTAGE:** 2020

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m.a.s.l. / 3,445 (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermented at 28-30°C (82-86°F) maximum with selected yeasts. Maceration lasted 25 days. Open and closed pump-overs, with delestage in several stages of fermentation.

ANALYTICS: Alcohol: 14.5% / Acidity: 5.3 g/l

AGING: 7 months in third- to fifth-use French oak barrels.

TASTING NOTES: Intense red color with aromas of fresh cherries, ripe plum and vanilla notes. In the mouth, black fruits, especially blueberries, as well as black pepper stand out harmoniously. The ripe and vibrant tannins provide an elegant structure and a long and persistent finish.

FOOD PAIRING: Roasted or grilled meats, empanadas, chili.

