



CRIOS

CABERNET SAUVIGNON

Susana Balbo.



VARIETALS: 100% Cabernet Sauvignon / **VINTAGE:** 2021

REGION: Valle de Uco, Mendoza

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

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermented at a maximum temperature of 28-30°C (82-86°F). Maceration lasted 25 days.

ANALYTICS: Alcohol: 14 % / Acidity: 5.1 g/l

AGING: 40% of the wine in third- and fourth-use French oak barrels for 8 months.

TASTING NOTES: Intense red color with aromas of ripe plum and tomato leaves. 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, persistent finish to the wine.

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

