



Susana Balbo.
SIGNATURE

CABERNET SAUVIGNON
VALLE DE UCO
MENDOZA - ARGENTINA



VINTAGE	2019
VARIETALS	92% Cabernet Sauvignon, 8% Malbec
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m.a.s.l. / 4,265 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDITY 5.4 g/l
WINEMAKING	Hand-harvested. Double selection process. Destemming. Fermented at 28°C (82°F) maximum with selected yeasts. Push-downs and two pump-overs a day. Extended maceration for 35 days.
AGING	13 months in French oak (30% new, 70% second-use).
TASTING NOTES	Deep red color. This wine displays vibrant aromas of blueberries, notes of cake shop and pepper, with floral and spicy notes. The acidity is intense and balanced. The oak is blended with elegant, fine-grained tannins. A subtle minerality provides freshness and good length.
FOOD PAIRING	Beef, pork, lamb, quail and other game birds, cream-based sauces.

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