



Susana Balbo.
SIGNATURE

CABERNET SAUVIGNON
VALLE DE UCO
MENDOZA - ARGENTINA



VINTAGE	2021
VARIETALS	96% Cabernet Sauvignon, 4% Malbec
REGION	Gualtallary, Valle de Uco (Mendoza)
ELEVATION	1,300 m / 4,265 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14 % ACIDITY 5.1 g/l
WINEMAKING	Hand-harvested. Double selection process. Destemming. Selected yeasts. Push-downs and two pump-overs a day. Fermented at a maximum temperature of 28°C (82°F). Extended maceration for 35 days.
AGING	13 months in French oak (30% new, 70% second-use).
TASTING NOTES	A wine of a deep red color that displays vibrant aromas of blueberries, tobacco and pepper with floral and spicy notes. The acidity is intense and balanced, and the oak is blended with elegant, fine-grained tannins. In addition, a subtle minerality provides freshness, enhancing the wine and resulting in a long finish.
FOOD PAIRING	Beef, pork, lamb, quail and other game birds, cream-based sauces.

Susana Balbo.