

SUSANA
Balbo
SIGNATURE

BRIOSO



VINTAGE	2014
VARIETALS	45% Cabernet Sauvignon, 25% Malbec, 25% Cabernet Franc and 5% Petit Verdot.
REGIONS	Finca Dominio, Agrelo (Luján de Cuyo)
ELEVATION	990 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, lightly crushed and selected yeast. Pumping over and delestage three times a day. Max. Temp. 31° C. Extended maceration 35/40 days.
ANALYTICS	ALCOHOL 14,5% ACIDITY 6.2 g/l
OAK AGEING	15 months in 100% new French oak barrels.
TASTING NOTES	A deep, velvety yet firm colour. Aromas of blueberry, sweet spices, smoke, dark chocolate and espresso coffee. The palate shows lightly chewy tannins and classical proportions. It has a fine, flavorful finish with great ageing potential.
PAIRING	Red meat, pork, lamb, quail, duck and pasta with peppery sauce.

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA