CRIOS CABERNET SAUVIGNON



VARIETALS: 100% Cabernet Sauvignon / VINTAGE: 2018

REGIONS: Valle de Uco (Mendoza)

ELEVATION: 1.167 m AMSL (average)

HARVEST METHOD: Hand-harvested

VINIFICATION: Max. Temp. 28º - 30º C. 25 days maceration.

ANALYTICS: Alcohol: 14.5% / Acidity: 5.7 g/l

OAK AGEING: 9 months in 100% French oak.

TASTING NOTES: A pure expression of the varietal, with aromas of plum, currant, espresso and mocha tinged with spice and smoke from the French oak. Herbal notes, bright acidity and fine tannins create balance and structure on the palate.

FOOD PAIRING: Grilled and roasted meats, empanadas, chili.



