

HARVEST
2020



Apuntes

CABERNET SAUVIGNON - VALLE DE CANOTA

The sun and the cool nights of this pre-mountain range valley in the Andes mountains, with its alluvio soils of clay, sand and slate stones, are ideal conditions for the Cabernet Sauvignon, contributing to its intense, complex and particularly spicy expression. A wine with aromas of dark fruits with hints of red peppers, pink peppercorn, thyme, cumin and safran. On the palate it has a soft texture with sweet tannins very well- balanced with a fresh acidity. Persistent finish.

VINEYARDS

Canota Valley, Las Heras, Mendoza.

AGE OF THE VINES

10 years average

ALTITUDE

Between 950 and 1,200 metres

WINEMAKER

Pablo Cúneo

AGRONOMISTS

Eng. Alberto Arizu (Sr)
and Eng. Pablo Minatelli

VARIETY

Cabernet Sauvignon 100%

AGEING IN OAK BARRELS

Aged in French oak barrels,
for 12 months, 2° and 3°use.

AGEING POTENTIAL

12 years

SERVICE TEMPERATURE

Between 15°C and 18°C.

FOOD PAIRING

Ideal to enjoy with dishes based on
slowly cooked red beef and spicy
roasted vegetables.

Alcohol: 14.7

PH: 3.58

Total acidity: 5.25 g/l

Residual sugar: 2 g/l

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