



CABERNET SAUVIGNON

Grape variety: 100% Cabernet Sauvignon

Vineyards: Famatina Valley

Fermentation: Max Temperature 22° - 24° C with 5 days maceration

Harvest method: By hand

Alcohol: 12.5%

Acidity: 5.70 g/l

Residual sugar: 2.5 g/l

Vineyard elevation AMSL: 1,100 m (3,600 ft)

Oak regimen: No

Food pairing: Pair very well with traditional Cabernet-friendly foods like grilled or roasted meats.

Bottle Ageing: 12 to 24 months

