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## CLASICO CABERNET SAUVIGNON

### Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1040 mts ASL.

### Technical Information

Varietal Percentage:	Cabernet Sauvignon 100%
Alcohol:	13,5% by vol.
Acidity:	5,4 g/l
Residual Sugar:	2,0 g/l
PH:	3,7
Dry Extract:	35,12 g/l

### Production

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves.

Maceration Period: 3 days in contact with its solid parts.

Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled.

Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

### Wine Description

Intense and complex aromas have hints of cherry, blackberry and a touch of ripened green pepper. A reddish-purple color stands out in the glass. Full-bodied on the palate, with well integrated acidity and a nice tannic structure that provides a long and lasting finish.

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