



# Cabernet Sauvignon

*The Cafayate Reserve line's wines add complexity and intensity to the characteristic typicity of the terroir where they are born. Made only using grapes selected from old low-yielding vineyards and aged in French oak barrels, they faithfully express the sun, fruit and character of Cafayate.*

## TASTING NOTES

**Color:** Deep ruby red.

**Aroma:** An aromatic and fruity wine with hints of pepper, black fruits, vanilla and coffee.

**Palate:** Structured and full-bodied, with ripe tannins and a toasted finish provided by its ageing in oak.

**Recommended pairings:** Grilled red meat, game birds, pasta with spicy sauces and braised lamb.

**Ageing potential:** 4 years

**Serving temperature:** 15° - 17° C



## TECHNICAL DESCRIPTION

**Varietal composition:** 100% Cabernet Sauvignon

**Origin:** Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina

### **Maceration:**

Pre fermentative: 72 hours at 8°C

Post fermentative: 10 days

**Alcoholic fermentation:** 7 days at 24-26°C

**Malolactic fermentation:** Yes

**Ageing:** 6 months in French oak barrels and 6 months in stowed bottles.

**Vintage:** 2017

**Alcohol:** 14.2%vol

**Residual sugar:** 2.80 g/L

**Total acidity:** 5.90 g/L

**pH:** 3.7

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