

Cafayate

ESTATE

Cabernet Sauvignon

The Cafayate Estate 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: 2021

Alcohol: 14.2%vol

Residual sugar: 2.80 g/L

Total acidity: 5.90 g/L

pH: 3.7

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