

Cafayate

Cabernet Sauvignon

The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.

TASTING NOTES

Color: Intense ruby red with slight purple reflections.

Aroma: An aromatic and fruity wine, with hints of the pepper that is characteristic of the region.

Palate: Well-structured and full-bodied, with soft tannins and a toasted finish.

Suggested pairings: Grilled red meat, game birds, pasta with intense sauces and lamb.

Ageing potential: We recommend drinking this wine within one year after its harvest, or 4 years later at the latest.

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: 8 days at 24°-27°C

Malolactic fermentation: Yes

Ageing: No

Vintage: 2021

Alcohol: 13%vol


Residual sugar: 3.70 g/L

Acidez total: 6.0 g/L

pH: 3.6



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