



## ESTATE CABERNET SAUVIGNON

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### Tasting notes:

Fruity wine, ruby red color, bright cherry with spicy aromas, black pepper, olives, notes of vanilla from its aging in oak. Well-structured wine of long finish.

**Aging:** 8 months in American and French oak barrels.

**Cellaring:** 8 years

**Alcohol:** 13.5%

**Region:** Mendoza, Argentina – First Viticultural zone with DO for Malbec.

### Harvest Method:

- Artisan work
- Green harvests
- Collected in PVC boxes for 18 kgs.

### Wine making process:

- Bunch sorting,

- Berry sorting,
- Stainless Steel tanks with temperature control system.

### Bottling:

- Natural cork stopper,
- Manual capping.
- Manual labelling.

### Pairing:

Spicy or smoked cheese. Grilled meat. Paella. Pasta with red sauce. Red or white meat with gravy or spicy and strong sides.

### Accolades:

**Bronze Medal** at *"Finger Lakes"* International Wine Competition, United States, 2010

**Guía Peñín 2012:** + 90 pts. Among the Best Wines from Argentina, Chile, Mexico and Spain.

