

FINCA

# La Escondida



## CABERNET SAUVIGNON 2016

<b>COMPOSITION</b>	100% Cabernet Sauvignon.
<b>TERROIR</b>	Vineyards in Cuyo Valleys. Sandy loam soil and rocky subsoil.
<b>WINEMAKING PROCESS</b>	Hand harvesting. Destemming and crushing. Controlled fermentation at 23 <sup>o</sup> -26 <sup>o</sup> C. Pneumatic pressing. Natural malolactic fermentation. Stabilization. Filtering. Bottling
<b>TASTING NOTES</b>	Intense red color with violet hues. It has an intense aroma of black fruit and peppers. Great balance between sugar and acidity.
<b>FOOD PAIRING</b>	An ideal partner to roasted vegetable filled pastry and lamb dishes.
<b>DRINKING TEMPERATURE</b>	Best served between 15°C-17°C.