



<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>VINEYARD</b>	Selected Vineyards in the high area of Mendoza River and in the East Region, Mendoza. Drip irrigated. Vertical trellis.
<b>SOIL PROFILE</b>	Sandy with loose clay soil.
<b>WINEMAKING PROCESS</b>	Hand harvesting. Destemming. Cold skin maceration. Addition of selected yeasts. Fermentation at 23°-26°C during 15 days. Subtle contact with oak. Pneumatic pressing. Controlled natural malolactic fermentation. Stabilization. Filtering. Bottling.
<b>TASTING NOTES</b>	Noble Wine of a bright color. Aromas of black fruit and spices. Soft and balanced on the palate, with a pleasant long lasting tannic sensation.
<b>FOOD MATCHES</b>	Serve with grilled red meats, steamed vegetables and semi-hard cheeses (gouda, gruyere, edam)
<b>DRINKING TEMPERATURE</b>	Best served chilled between 15° and 17° C.

**Cabernet Sauvignon**  
**2016**

*Cepas Privadas*