

ABRASADO



TERROIR SELECTION CABERNET SAUVIGNON

VARIETAL:

100% Cabernet Sauvignon

VINTAGE:

2019

AREA:

Agrelo, Luján de Cuyo, Mendoza
Altitude: 900 m.a.s.l.

MENDOZA - ARGENTINA



HARVEST:

Manual harvest into plastic bins. Harvest is always done during the first hours of the morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

VINIFICATION:

Traditional elaboration method in concrete tanks. Pre-fermentation maceration tanks at 10 °C for 48 hours. Fermentation at 25 °C, using moderate methods of extraction, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation. 40% of the wine is matured for 6 months in used French oak barrels. The wine that is obtained is of medium structure, very fruity and complex owing to its maturation in barrels.

TASTING NOTES:

Attractive and lively red color, fruity and spicy with hints of mint, typical of the variety, combined with notes of chocolate and vanilla. Unctuous, harmonious, with good structure and long finish.

TEMP SERVICIO:

16 °C – 18 °C (61 °F – 64 °F)

FOOD PAIRING:

Goes well with roasted or smoked meats, pizza, lasagna, and grilled vegetables.