



## Cabernet Sauvignon

CROTTA

750ml

### Variety

100% Cabernet Sauvignon

### Vineyard

Region: Central Valley. Mendoza. Argentina

Soil Characteristics: Clay loam

Harvest: Manual in last March

### Pre-Fermentation

Maceration Pre-fermentative at 15° C

### Fermentation

Method: Classic with 20 days macerations

Temperature: It reaches a maximum temperature of 29° C and then lowered and maintained at a temperature between 24° C and 26° C

Length: 6 days

Malolactic Fermentation: Natural

### Tasting Notes

Colour: It has an intense ruby red colour

Aroma: Combines an exquisite variety of aromas to red currant and black pepper

Flavor: Offers an complexity flavour pleasant to palate

### Technical Data

Alcohol: 14% volume

Ph: 3.5

Total acidity: 5.00 g/l