

Marcelo Pelleriti

SIGNATURE

Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines.

CABERNET SAUVIGNON

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ORIGIN VINEYARDS AND ALTITUDE
Vista Flores, Valle de Uco, Mendoza.
Argentina. 1000 masl (3,200 ft)

SOIL
Loamy-silty of alluvial origin with gravel in the subsoil and calcareous deposits.

HARVEST Hand-picking using small 12kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

WINE-MAKING METHOD The process begins with a 10-day cold maceration at 8 °C. Then the alcoholic fermentation is done at controlled temperature with hand pigeage.

AGING 50% ages in French oak barrels for 12 months. 6 month bottle storage.

TASTING NOTES In color, a bright, deep ruby red. Strong notes of red and dark fruit, with subtle spicy and cocoa aromas on the nose. On the palate it is balanced and fresh, with soft tannins. An elegant and complex wine.

TEMPERATURE

DIRECTOR & WINEMAKER Serve between 14°-16° C (57-61°F)

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AWARDS

JAMES SUCKLING.COM 

Harvest 2016 | **91**
POINTS



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POINTS



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