



<b>VINTAGE</b>	2015
<b>VARIETAL</b>	100% CABERNET SAUVIGNON
<b>VINEYARDS</b>	DOMAINE'S OWN VINEYARDS IN TUPUNGATO, ALTO GUALTALLARY, 1200 METERS (4000 FEET) ABOVE SEA LEVEL.
<b>TYPE OF SOIL</b>	GRAVEL AND SAND.
<b>HARVEST PROCESS</b>	MANUALLY ON THE BEGINNING OF APRIL.
<b>FERMENTATION</b>	SELECTED YEASTS. MAX TEMP FERMENTATION AT 30° C 30 DAYS OF MACERATION.
<b>ALCOHOL</b>	14%
<b>RESIDUAL SUGAR</b>	4,03 G/L
<b>TOTAL ACIDITY</b>	5,54 G/L
<b>PH</b>	3.8
<b>AGEING</b>	100% FRENCH AND AMERICAN OAK FOR 6 MONTHS AND AT LEAST 4 MONTHS BOTTLE AGEING.

## TECHNICAL DATA

## TASTING NOTES

<b>EYE</b>	DARK REDDISH PURPLE COLOR.
<b>NOSE</b>	INTENSE NOSE OF RED BERRY FRUIT MIXED WITH SWEET SPICE.
<b>MOUSE</b>	OPEN-KNIT ELEGANT IN STYLE, WITH LOTS OF MINERAL, CHERRY AND CURRANT FRUIT. BRIGHT ACIDITY KEEPS IT REFRESHING THROUGH THE FINISH. THE PALATE IS PACKED WITH RIPE, CONCENTRATED FRUIT FLAVORS WITH NOTES OF TOBACCO AND BLACK PEPPER. A LONG ESTRUCTURE FINISH WITH FINE TANNIS.
<b>FOOD PAIRING</b>	EAT WITH PASTA DISHES, RED MEAT, AND MEAT

## CABERNET SAUVIGNON ORGANIC WINE