



CAFAYATE / SALTA

Country

Argentina

Region

Cafayate, Salta

Grape varieties

40% Cabernet Sauvignon
30% Tannat
30% Malbec

Technical analysis

Alcohol 15.5% ABV
Total Acidity: 5.92
pH: 3.7
Residual Sugar: 5.13g/l

UPC

7798119111450



Winemaking

Whole berry fermentation in stainless steel tanks.

Oak ageing

18 months in French oak barrels.

Tasting note

Deep and intense color, respecting the identity of the Cafayate terroir. Complex aromas with a robustness and elegance in the mouth. A long finish with good acidity and firm tannins. Exquisiteness and respect for the terroir make this blend a great companion for regional dishes, different types of meat, both roasted and stews, as well as, cheeses and quinces.

Awards

90 points - Vinous.com (2017)