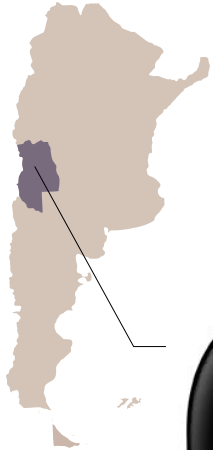


SIETE FINCAS
CABERNET SAUVIGNON 2019



VARIETY Red 100% Cabernet Sauvignon 🍷 HARVEST 2019

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

HARVEST DATE 03/19/2019 - 03/25/2019

VINEYARDS AGE (average) 18 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 100 - 120 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 3 days soaking in cool and 21 days at 24°- 26° C

AGEING 6 months in french oak

BOTTLE AGEING 6 months

🍷 WINEMAKER Sergio Montiel

ALCOHOL 14,2 % v/v

REMAINING SUGAR 3,46 grs/l

PH 3,7

TOTAL ACIDITY 5,25 grs/l

CORK DIAM Cork

STORAGE 3 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCTION 15.000 bottles



TASTING NOTES

SIGHT Ruby red with black sparkles. Sparkly.

AROMA Marked aromatic intensity of ripe fruits and species; notes of black pepper, aguaribay and leather.

MOUTH Good entry in the mouth. Fleshy and elegant. Spiced Notes like red pepper and black pepper, intense and friendly tannins. Good fruity finish.



FOOD PAIRINGS

Ideal to accompany with grilled red meats, loin with pepper, game meat and roquefort cheese. Temperature service 18° C.

