

ALAMBRADO ES LA *guía de la vid y el sostén* DE LOS  
FRUTOS EN EL VIÑEDO, DESDE EL *inicio de cada*  
*brote*, ACOMPAÑANDO SU CRECIMIENTO.

# ALAMBRADO

## CABERNET SAUVIGNON

2019

COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Valle de Uco, Mendoza, Argentina
HARVEST	Handpicked grapes during the second week of April

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,5% vol	5,3 g/l	1,8 g/l

### VINIFICATION

Manual harvest. Classic red winemaking, with cold pre-fermentation and sowing of selected yeasts between 25 and 27 ° C, and a maceration of 15 days on the pomace, with periodic pigging and delestage. Malolactic fermentation in tanks.

### TASTING NOTES

**Colour:** Intense ruby red, with purple hues.

**Aroma:** Presence of ripe black fruits with notes of black pepper, in harmony with the aromas of barrel aging such as chocolate and vanilla.

**Flavour:** On the palate it is a meaty wine, with round and balanced tannins. In the persistent finish of the mouth, the black fruits reappear.

