

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

ALAMBRADO

ESTATE BOTTLED

CABERNET
SAUVIGNON

VINTAGE
2019

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

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,6% vol	5,5 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 15-day maceration on the marc, with periodic pigging and delestage. Malolactic fermentation in tanks.

TASTING NOTES

Color: Deep and vivid red with bluish reflections.

Aroma: Red fruits such as plums, blackberries, cherries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky entry, good structure, with a marked presence of red fruits, sweet tannins that culminate in a long finish on the palate.

