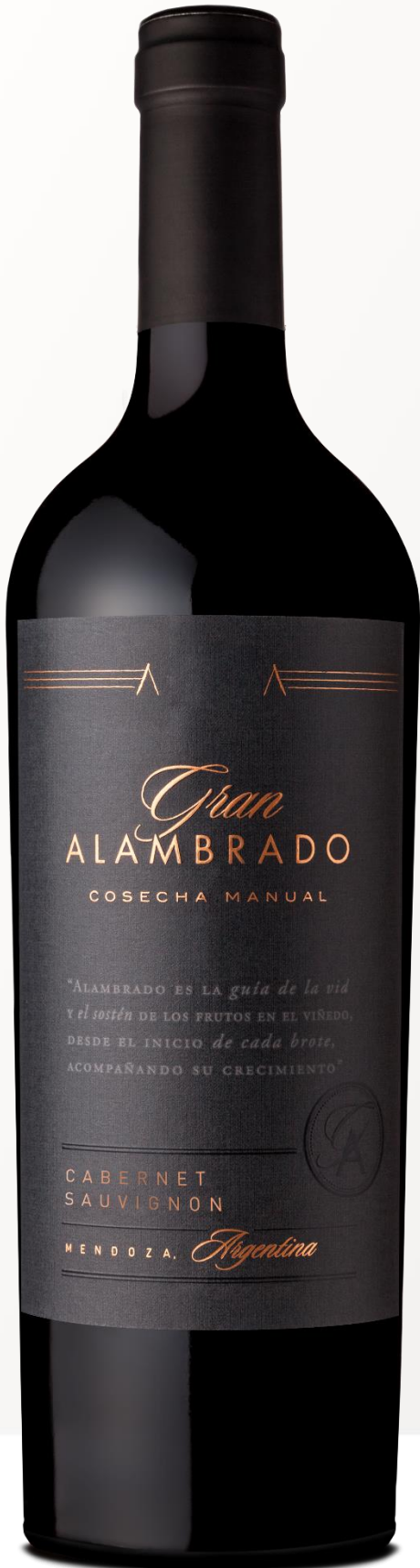


Gran ALAMBRADO

COSECHA MANUAL

CABERNET SAUVIGNON 2020



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

ALCOHOL	ACIDITY	RESIDUAL SUGAR
13,7% vol	5,1 g/l	2 g/l

VINIFICATION

Traditional elaboration with cold pre-fermentation maceration for 5 days and then fermentation between 25-27° C, with autochthonous yeasts. Maceration with the pomace for 15 days with daily pigeage and delestage. The malolactic fermentation was completed in the tanks. Aging 60% in French oak barrels used for 10 months.

TASTING NOTES

Red in color with ruby hues. It has balanced aromas of ripe red and black fruits, along with notes of black pepper, aromatic herbs and hints of roasted red peppers. The mouth is friendly, fresh and harmonious, with ripe and sustained tannins.

RUBÉN RUFFO,
WINEMAKER