

Los durmientes

CABERNET SAUVIGNON



VARIETY

MALBEC 100 %

APPELLATION

UCO VALLEY, Mendoza, Argentina.

VINEYARD

Uco Valley, 1050 mts elevation.

FERMENTATION AND BOTTLING

Freshly harvested grapes enter the winery through a tube-in-tube cooler. A two-day pre-fermentative maceration was carried out, after which yeasts specially selected for this wine were added. Fermentation temperature was maintained at 28°C until the end of fermentation. Finally, the wine is filtered and bottled.

TASTING NOTES

The wine displays an intense ruby red color, with aromas of red berries. On the palate, it is silky, medium-bodied, with a long finish.

ANALYTICAL DATA

Alcohol: 14,5% v/v
Residual sugar: 2,5 g/l
Acidity: 5,5 g/l
PH: 3,6