

Los durmientes

MALBEC



VARIETY

CABERNET SAUVIGNON 100 %

APPELLATION

UCO VALLEY, Mendoza, Argentina.

VINEYARD

Chacayes, Uco Valley, 1100 mts elevation.

FERMENTATION AND BOTTLING

Freshly harvested grapes enter the winery through a tube-in-tube cooler. A three-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

Cabernet Sauvignon with a red color and violet hues, offering aromatic notes of cassis, black cherry, and vanilla. On the palate, we find smooth, gentle tannins, with a medium-length finish.

ANALYTICAL DATA

Alcohol: 14,0% v/v

Residual sugar: 3,0 g/l

Acidity: 6,2 g/l

PH: 3,6