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RED WINES

WHITE WINES

SPARKLING WINE

LAS PERDICES SPARKLING WINE

Las Perdices - Cabernet Sauvignon



VARIETAL COMPOSITION

100% Cabernet Sauvignon

From Agrelo, Luján de Cuyo and Barrancas, Maipú

TASTING NOTES

Intense ruby color. Cherry aromas with subtle pepper notes and soft oak touches. Soft in mouth, balanced, sour cherry and cassis flavours.

Ideal to serve with red meat, pasta, fish and white meat with spiced sauces.

RECOMMENDED SERVING TEMPERATURE

16-18° C (60 - 64 °F)

ALCOHOL

14%

RIPENING

First two weeks of April

HARVEST

Manual in 17 kg boxes (37 lbs)

YIELD

7,000 Kg/Ha (6,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 5 days at 6-8 °C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 10 days with temperature controlled between 24-26 °C (75-79° F.) Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days

AGING

8 months in French and American oak barrels.