

PARTRIDGE CABERNET SAUVIGNON

VINTAGE: 2017

VARIETAL COMPOSITION

100% Cabernet Sauvignon
From Agrelo, Luján de Cuyo , 1030 m.o.s.l

TASTING NOTES

Intense Ruby red color. Pepper and cherry notes. In addition, soft tobacco and vanilla touches due to aging in oak. The palate is a wine with good structure, friendly and voluminous.

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 4- 5 days at 6-8 °C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24-26 °C (75-79° F.) Daily punchdowns with pumpovers at the beginning of fermentation.

AGING

8 months in French and American oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS

2-4 years

TOTAL ANNUAL PRODUCTION

50,000 bottles

PRESENTATION

Case x 6 x 750 ml
Case x 12 x 750 ml