



FAMILIA OLIVERI



CABERNET SAUVIGNON

Varietal composition: 100% Cabernet Sauvignon

Vineyards: Tupungato, Mendoza

Vineyard age: 40

Training system: 4-wire trellis

Soil type: sandy loam

Yield per hectare: 7000 lbs

Wine making process: appropriate destemming and gentle roll crushing. Exchanger cooling was performed up to 9° and it was kept this way for three days for a special type of maceration. Then, selected yeasts were added and Ph was corrected. Alcoholic fermentation took place in stainless-steel tanks at 25°-27°. Total maceration time was 25 days. Natural malolactic fermentation. Skin pressing was gently performed using a pneumatic press. It was finally put in brand new American and French oak barrels where it was kept for 8 months.

Alcohol: 13.5 degrees

Tasting notes: it is a bright ruby red wine. Its aroma is attractive, actually refined, where ripe red and black berries, especially plum, cassis, redcurrant and cranberries can be perceived. In the mouth, it is characterized by a good body with ripe plum, tobacco and coffee notes. It is gentle, medium-structured and presents excellent tannins.