

san huberto
reserva

RESERVA CABERNET SAUVIGNON

Varietal: Cabernet Sauvignon 100 %
Vineyard location: Valle de Aminga, La Rioja, Argentina
Vine training system: high cordon trellis system
Irrigation method: drip irrigation
Vineyard altitud: 1450 meters asl
Harvest method: hand-picking
Alcohol content: 13.5 %
Residual sugar: < 3.00 g / l
pH : 3.7 **Acidity:** 5.00 g / l
Dry extract: 32.00 g / l
Presentation: 750 ml
Serving temperature: 16/18 ° C

SUGGESTIONS AND FOOD PAIRING

Excellent accompaniment to roasted red meats, especially lamb. It is also recommended to serve with well seasoned free-range whole roasted chicken, cooked on the oven with its skin until it become golden and crispy.

ELABORATION METHOD: Traditional

Fermentation takes place during 7 days in oak barrels at a controlled temperature between 21/26 ° C . The maceration process with the grape skins lasts between 20-30 days . The juices are pumped over to a secondary stainless steel tank to undergo the malolactic fermentation at 18 ° C .

Oak aging: 12 months in French oak .

Bottle Aging: 6 months

Aging potential: 6 years

TASTING NOTES:

Dark purplish red wine , with garnet edges. On the nose, it has aromas of black fruit , especially black cherries and blackberries . Truthful to its varietal flavors and aromas, it has a fresh and balanced acidity and soft tannins. It has a delicate, but lingering aftertaste.

