



ORGANIC CABERNET SAUVIGNON 2023



VARIETIES

100% Cabernet Sauvignon.

REGION

Las Uvas Estate, Vista Flores, Uco Valley, Mendoza

VINEYARDS

LAS UVAS ESTATE

ALTITUDE : 3346 feet (1020 meters) above sea level

FEATURES : This property is characterized by outstanding North-South, not as is normal slope from west to east, giving different characteristics to their wines with good colorimetric intensity, intense aroma and good structure.

Not only Las Uvas State is certified organic by the OIA, but all the products we use (yeasts, enzymes) are certified GMO (genetically modified organisms) free.

The oak barrels are only of first use (new). The rest of the process is held with the corresponding traceability from vineyard to bottle product.

FERMENTATION

Cold pre-maceration takes place at 8°C for 5 days. Fermented in stainless steel tanks for approximately 10-14 days at 26/28°.

100% malolactic fermentation.

AGING

Aged for 8 months in oak barrels of first use.

TASTING NOTES

Wine of intense red garnet color. Aromas and flavors of fresh red and black fruits, with notes of cassis. The oak provides notes of vanilla and chocolate. In mouth it is unctuous, with firm tannins, but well integrated. Persistent end.

FOOD PAIRING

Lamb with aromatic herbs. Goat with potatoes accompanied by mashed beans.

TECHNICAL INFORMATION

Alcohol 14.10 %

Total Acidity 5.46 g/l

PH 3.85

Residual Sugar 3.63 g/l