

AUKA – CABERNET SAUVIGNON

ORIGIN: La Consulta, San Carlos, Mendoza, (Argentina)

VARIETIES: 100% Cabernet Sauvignon

ANALYSIS:

<i>Alcohol:</i>	13.50 %
<i>pH:</i>	3.69
<i>Total Acidity:</i>	4.90 g/l

VINEYARD:

This cabernet sauvignon comes from our own vineyard surrounding winery.
Altitude: 1050m or 3214 ft. Age of vines: 20 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania;
Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar levels. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. We carefully keep the temperature controlled, doing several pump-overs and delestages according to the daily analysis and tasting of wines. We carry out a complete malolactic fermentation of red wines to enhance their characteristics and complexity. In all the process we provide a long contact time with American and French oak.

TASTING NOTES:

With a nose of rich blackberries and plums, this Cabernet is a pleasant surprise. The forward fruit follows all the way through the palate and into the finish, along with gentle tannins and oak.

FOOD PAIRING: ideal to serve with blue cheese, chocolate mousse, and meat stews.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE