

## LATITUD 34 – CABERNET SAUVIGNON

**ORIGIN:** Rivadavia, Mendoza, (Argentina)  
**VARIETIES:** 100% Cabernet Sauvignon

**ANALYSIS:**

<i>Alcohol:</i>	<b>13.70 %</b>
<i>pH:</i>	<b>3.4</b>
<i>Total Acidity:</i>	<b>5.81 g/l</b>
<i>Remaining sugar:</i>	<b>3.96 g/l</b>
<i>Volatile acidity:</i>	<b>0.44 g/l</b>
<i>Dry extract:</i>	<b>33.71 g/l</b>



### WINE CHARACTERISTICS:

This great wine is elaborated with grapes specially selected from our own vineyard, handle to generate the maximum expression of the cabernet sauvignon and the typicity of Argentina. Grapes are harvest in plastic cases from about 10 to 15 kgs. Elaboration follows traditional method together with the latest technology. Our tanks are a perfect size to permit good contact between the hat and the juice. The process finishes in the bottle where the wine fully gets life.

### COLOR:

Viola and ruby hues.

### AROMA:

Fresh, that remembers eucalyptus, pepper, living complexity the presence of red and black fruits.

### MOUTH:

Black pepper and sweet tannins, it soft persistence transforms it in a delicate and elegant wine.

### MEDALS:

Bronze Medal in "Argentina Wine Awards 2008". International Awards organized by Wines of Argentina, had the participation of Jancis Robinson, Oz Clarke, Tom Atkinson, Joe Fattorini between the judges.

[www.jancisrobinson.com/search?searchtext=argentina+wine+awards](http://www.jancisrobinson.com/search?searchtext=argentina+wine+awards)  
[www.winesofargentina.org/](http://www.winesofargentina.org/)

**WINEMAKER:** Bodegas y Viñedos Carelli

PLEASE CHECK LISTING FOR CURRENT VINTAGE