

ZENTAS VARIETAL – 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> | 4.89 g/l |

VINEYARD:

This cabernet sauvignon comes from our own vineyard surrounding winery.
Altitude: 1050m or 3214 ft. Age of vines: 15 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 keep the fruit natural from the vines.

TASTING NOTES:

To the sight: intense deep maroon red color with black hues.

To the nose: it is complex, spicy with aromas of red and black berries, it appears black pepper smell as secondary aroma.

To the palate: it is fresh, sweet, and creamy with a touch of spices and a long aftertaste. Superb tannins stand out giving a great part of the body to the wine.

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