

viña las perdices

CABERNET SAUVIGNON RESERVA

French oak brings complexity of aromas to the nose and roundness to the wine on the palate. For its part, American oak provides intensity and flavors reminiscent of coffee and chocolate.



Brand:	Vina Las Perdices
Region:	Agrelo, Luján de Cuyo, 1030 meters above sea level
Varietal:	100% Cabernet Sauvignon
Color:	Red
Alcohol:	14.5%
Aging:	6 months in new American and French oak barrels
Size:	750ml
Country:	Argentina
Winemaking Process:	Cold pre-fermentation maceration for 7 days at 6-8°C. Addition of selected yeasts. Alcoholic fermentation with controlled temperature between 24-26°C for 10-12 days. Daily délestages at the beginning of the fermentation. Post fermentation maceration for 10 days.
Temperature:	16-18°C
Food pairing:	Ideal combination with meat or dishes with spicy sauces.

TASTING NOTES: Deep ruby red color. Aromas of cherries and pepper; vanilla and coffee from the oak aging. Good volume and balanced in the mouth. Red pepper and spices aromas. Cocoa or chocolate and coffee finish.