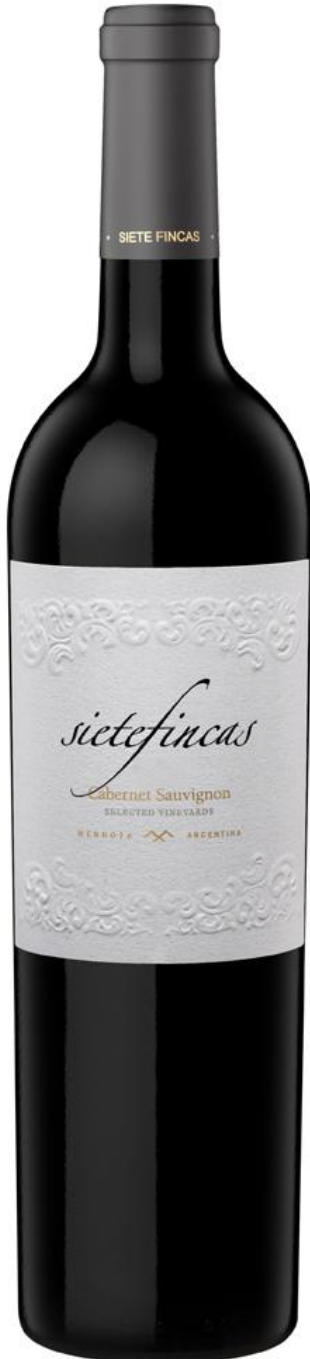


“Siete Fincas” | CABERNET SAUVIGNON | 2017



CATEGORY	Reds
TECHNICAL DESCRIPTION	Siete Fincas Cabernet Sauvignon
VARIETY	100% Cabernet Sauvignon
HARVEST	2017
VINEYARDS	Tupungato, (1200 mts); Mendoza
WEATHER	Dry, Cool and very sunny (22°C de AT)
SOIL	Sandy loam, Rocky with moderate drainage
VINEYARDS AGE	16 years
DRIVING SYSTEM	Trellis under
YIELD	100-120 qq/ha
PICKING	Hand Picked and carried in bins of 400 kg
VINIFICATION	Classic in stainless steel tanks
FERMENTATION	3 days soaking in cool and 21 days at 24°-26° C
AGEING	50% of the wine during 6 months in french oak
BOTTLE AGEING	6 months
WINEMAKER	Sergio Montiel
ALCOHOL	14 % v/v
REMAINING SUGAR	2,15 grs/l
TOTAL ACIDITY	5,18 grs/l
PH	3,7
CORK	DIAM Cork
STORAGE	5 years
PACKAGING	Case 6x750 ml / Case 12x750 ml
PRODUCTION	15.000 bottles
TASTING NOTES	
	<i>SIGHT</i> Ruby red with black highlights. Brilliant.
	<i>AROMA</i> Aromatic intensity of ripe fruit and spices; notes of black pepper, aguaribay and leather.
	<i>MOUTH</i> A good entrance. Fleshy and elegant. Spicy notes of a red pepper and black pepper, intense and pleasant tannins. Good structure.
FOOD PAIRINGS	Ideal with red meats, roast beef, risotto and roquefort cheese.
TEMPERATURE SERVICE	18°C