



FINCA LA ANITA CABERNET SAUVIGNON

ORIGIN OF THE GRAPES: Like all our wines this Cabernet Sauvignon is made with own grapes, carefully selected from our N° 4 ward of Finca La Anita in Alto Agrelo.

VINIFICATION: VINIFICATION Seven days in stainless steel at controlled temperature below 28°C, 36 days after fermentation the wine is left in contact with the skin, permitting an excellent depth of colour.

It was given contact with French Alliers oak just sufficiently to enhance its structure without reducing the particular character of our grape.

Its concentration is the result of ideal ripeness during the harvest. This wine is a yardstick for top Argentine Cabernet wines.

OAK INFLUENCE: 90 days in new and used Alliers oak barrels, medium toasted.

TASTING NOTES: Red with violet tints, clear and brilliant. Intense suggestions of pepper and cloves, behind which come subtle hints of smoke and bitter chocolate.

So as to maintain all its qualities this wine has not been filtered. Any sediment detected is natural.

RECOMMENDATIONS: Serve at no more than 20°C. If possible, decant previously and use large glasses.

This wine has a great future, properly cared for.