



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ CABERNET SAUVIGNON



VARIETIES

100 % Cabernet Sauvignon.

REGION

Los Nogales Estate, Vistaflores & San Pablo Estate, Uco Valley, Mendoza.

VINEYARDS

LOS NOGALES ESTATE

ALTITUDE: 3346 feet (1020 meters) above sea level

FEATURES: The environmental characteristics of this property give a special elegance to wines with very good balance of flavors, color and structure, highlighting the tipicity in aromas.

SAN PABLO ESTATE

ALTITUDE : 4430 feet (1350 meters) above sea level

FEATURES : Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

FERMENTATION

A cold pre-maceration takes place at 8°C for 5 days to extract color and aromas. Fermented in stainless steel tanks with oak for approximately 10 to 15 days at 28°C. 100% malolactic fermentation.

AGING

10 months ageing in (95%) French and American (5%) oak barrels of second and third use.

TASTING NOTES

Intense red color . Aroma of ripe red fruits , with hints of cassis and delicate pepper. The oak brings notes of vanilla , chocolate and tobacco. The palate is complex , with sweet and balanced tannins. Long finish.

TECHNICAL INFORMATION

Alcohol 13.80 %

Acidity 5.40 g/l

pH 3.72

Residual Sugar 2.81 g/l