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 typicity 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 8ºC for 5 days to extract color and aromas. Fermented in stainless steel tanks with oak for approximately 10 to 15 days at 28ºC. 100% malolactic fermentation.

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

TASTING NOTES
Bright red garnet color. Very good aromatic intensity, mature red fruits predominate with delicate notes of pepper and cassis. The oak barrels provide notes that harmonize with the fruit, such as tobacco, vanilla and dark chocolate. The tannins are sweet and kind. Elegant and balanced.

TECHNICAL INFORMATION

Alcohol 14.0 %

Acidity 6.0 g/l

pH 3.70

Residual Sugar 2.81 g/l