

COMPOSITION	Cabernet Sauvignon 100% ORGANIC
TERROIR	Selected vineyards in Mendoza.
WINEMAKING PROCESS	Hand harvesting. Destemming and crushing Addition of selected yeasts Controlled alcoholic fermentation. Draining Pneumatic pressing and racking. Natural malolactic fermentation. Stabilizing Filtration. Bottling.
TASTING NOTES	Aromas of black fruit and spices. Soft and balanced on the palate with a pleseant and a satisfying lingering finish
FOOD PAIRING	Delightful with grilled red meats, steamed vegetables and semi hard cheeses
DRINKING TEMPERATURE	15ºC-17°C.





Organic Wine

CABERNET SAUVIGNON 2015