

# CONDOR PEAK

## Cabernet Sauvignon



ANDEAN  
VINEYARDS

**Variety** Cabernet Sauvignon 100%

**Soil** Selected vineyards in Mendoza.

**Process** Hand harvesting.  
Destemming.  
Cold skin maceration for 2 days at 8°C.  
Addition of selected yeasts.  
Fermentation at 23° - 26°C during 15 days.  
Pneumatic press.  
Controlled natural malolactic fermentation.  
Stabilization.  
Filtration.  
Bottling.

**Presentation** 750 ml.

**Description** Intense red colour with violet hues. Typical flavors of the varietal: black fruit and peppers. Sweet well rounded tannins.

**Suggestions** Serve with red meats and semi-hard cheese such as Gouda, Gruyere or Edam.

**Drinking temperature** 15°C-17°C.

