

TIEMPO DE VALIENTES

DE BATALLA

CABERNET SAUVIGNON



VARIETY: 100% Cabernet Sauvignon .

REGION: El Peral, Tupungato , Mendoza.

AGE: 30-year-old vineyard.

HEIGHT: 1,100 meters above sea level.

SOIL TYPE: Loam soil, about 40 to 50 cm deep, on pebbles.

CONDUCTION: espalier.

IRRIGATION: drip.

HARVEST DATE: 2nd half of April .

YIELD: 70 qq /hectare average.

VINIFICATION: manual harvest in 400kg bins.

The grapes are cooled for a cold maceration for 48 hours . Classic fermentation with selected yeasts at a temperature of 24-26 °C. Remounts and delestages are carried out in the early stages of fermentation, followed by gentle stomping .

It is fermented with practically untoasted oak staves to give all the prominence to the fruit and the influence of the terroir .

A long and controlled maceration is carried out, by tasting and analysis, to achieve greater complexity in the mouth, but to preserve the fruit. Malolactic fermentation . The aging takes place in stainless steel tanks.

TASTING NOTES: IT HAS A GARNET RED COLOUR WITH violet tones . A very complex nose, with aromas of pepper, eucalyptus and red fruits, with a subtle presence of vanilla. On the palate it has a sweet, persistent but fresh entrance, with good acidity.

ALCOHOL : 14.2%

SUGAR : 2.50 g/l

TOTAL ACIDITY: 5.70 g/l

PH : 3.55

PAIRING: roasted meats, pasta stuffed with red sauce, empanadas, chopped meats with hard cheeses.

SERVING TEMPERATURE: 16 - 18 °C

POTENTIAL AGING: 4 years.