

# TIEMPO DE VALIENTES

DE GUARDA

## 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:** 60 qq /hectare average.

**VINIFICATION:** manual harvest in 400kg bins.

The bunches are selected. The grapes are cooled for cold maceration for 48 hours . Classic fermentation with selected yeasts at a temperature of 24-26 °C. Remounts and delestages in the early stage of fermentation and then gentle stomping .

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 . 50% of the volume is aged in 300 L French oak barrels for 12 months and the remaining 50% in stainless steel tanks.

**TASTING NOTES:** It has a ruby red colour with violet tones. Very complex nose, with aromas of pepper, pimento and red fruits. Its time in the barrel provides notes of spices and vanilla. On the palate it is robust, with a sweet entrance , long, persistent, and with good structure.

**ALCOHOL :** 14.7%

**SUGAR :** 2.60 g/l

**TOTAL ACIDITY:** 6.40 g/l

**PH :** 3.50

**PAIRING:** roasted meats, lamb, game meats, ragout, Hard and spiced cheeses, nuts, almonds, dark chocolate.

**SERVING TEMPERATURE:** 16 - 18 °C

**POTENTIAL AGING:** 8 years.