

# COLORES DEL SOL CABERNET SAUVIGNON



**Variety:** Cabernet Sauvignon 100 %.

**Vineyards:** Located in Lujan de Cuyo and Maipu, in the Province of Mendoza. The drop in temperature at night permits a slow maturation of the grapes, showing vivacity of the fruit and fresh flavors in our wines.

**Process:** Manual harvesting. Destemming and crushing. Short overpump and daily delestage. Fermentation between 22°C and 27°C for 10 days. Ageing of 40 % of the wine in new American oak barrels for four months. Blending and auto-clarification. Filtration.

**Main characteristics:**

Alcohol: 13 % Alc./Vol.

Sugar: 4,0 g/l.

Total Acidity: 5,50 g/l.

PH: 3,6

**Tasting notes:** Aromas of blackberry jam. Medium bodied wine with round tannins and soft touch of spices, like pepper. Fresh and balanced finish.

**Pairing:** Ideal to be paired with pork meats, poultry dishes with creamy sauces and semi- hard cow cheeses.

**Drinking temperature:** Best served at 18 °C.