



# ETCHART *Privado*

## CABERNET SAUVIGNON

### TECHNICAL DESCRIPTION

GRAPE VARIETIES	100 % Cabernet Sauvignon
VINTAGE	2009
GROWING REGIONS	Valle de Cafayate - Salta - Argentina At 1.750 mts. above sea level
MACERATION	13 days total time
ALCOHOLIC FERMENTATION	Stainless steel tanks at 24 - 27 °C for 8 days
MALOLACTIC FERMENTATION	Yes - 100%
MATURING IN BOTTLE	6 months
ALCOHOL	14,0% by vol.
RESIDUAL SUGAR	5 gr/ lts
TOTAL ACIDITY	6 gr/ lts
PH	3,6

### WINE DESCRIPTION

SIGHT	Deep red with cherry traces.
NOSE	Intense fruity aromas are enhanced by hints of pepper highlighted by aromas of the terroir.
PALATE	Structured and well balanced in mouth. Long and agreeable aftertaste with soft and sweet tannins.
FOOD MATCH	Perfect to accompany meals such as red meat-grilled or with hot & spicy sauces, pasta with meat-based sauces, hard cheese.
SUGGESTED STORAGE	4 years
SUGGESTED TEMPERATURE FOR DRINKING	16°C - 18°C



*Almoço na chácara com Gê e Xitão, em 01/09/2012.*