



CABERNET SAUVIGNON
TECHNICAL SHEET

VARIETY 100% Cabernet Sauvignon

VINEYARDS Finca La Mascota, Cruz de Piedra, Maipú, Mendoza.

SOIL Deep and stony.

PROCESS Hand harvesting in plastic bins.
Bunch selection.
Destemming and crushing.
Berry selection.
Fermentation and maceration in stainless steel tanks during a minimum of 25 days at 23-25°C.
Natural malolactic fermentation.
15 months aged in new French and American oak barrels.
Filtering.
Bottling.

COMPOSITION Alcohol: 14% | Total acidity: 5,70 g/l


PRESENTATION Wooden case 6x750 ml.

DESCRIPTION La Mascota Cabernet Sauvignon displays a deep red colour with hints of violet. Aromas of licorice, cassis and warm raspberry jam. Elegant touch of roasted pepper and chocolate. Full-bodied, complex and very long aftertaste.


SUGGESTIONS Ideal to combine with pasta, red meats or mature soft cheeses.

DRINKING TEMPERATURE 17°-19° C


RECENT ACCOLADES




GOLD MEDAL
Vintage 2010
Selections Mondiales des Vins
Canada, 2012



GOLD MEDAL
Vintage 2010
Citadelles du Vin
France, 2012



TROPHY
Vintage 2009
Argentina Wine Awards
Argentina, 2011



GOLD MEDAL
Vintage 2009
Decanter World Wine Awards
U.K., 2011



www.mascotavineyards.com

Safra 2012. Encontro de Vinhos Curitiba, Hotel Lizon 08/11/2014.