




CARMEN



Cabernet Sauvignon

VINTAGE	2009
GEOGRAPHICAL AREA	Central Valley.
VARIETAL CONTENT	100 % Cabernet Sauvignon

TECHNICAL DETAILS

Alcohol Content	13,8 % Vol.
Total Acidity	5,0 g/l
Residual Sugar	2,8 g/l
pH	3,62

HARVEST AND PRODUCTION

Our best grapes for this wine were handpicked. The grapes remained with their skins for 8 days at 5°C – 6°C cold maceration. Alcoholic fermentation took place in stainless steel tanks at 26°C to 28°C. Malolactic fermentation took place naturally in tanks and barrels. 40% of the wine was aged in French and American oak for 6 months.

WINEMAKER'S COMMENTS

This Cabernet Sauvignon has a bright ruby colour and characteristic tipicity of this variety. Red fruit aromas like strawberry, cassis and blackberries mingled with menthol and spicy notes stands out in this wine.

Delicious, with a good structure, fresh, medium body, ripen and soft tannins. It shows a nice balance between fruit and oak and a lingering finish.

FOOD RECOMMENDATIONS

All kinds of cheese, steak, roasts, pasta and hearty casseroles and stews.

Batatas Suíças do Beto Batata. Jantar em 02/06/2011 com a Turma da Toscana.