

CAFAYATE RESERVE MALBEC

Cafayate Reserve adds complexity and intensity to the characteristic tipicity of the Cafayate Terroir.

Colour: Intense and deep ruby red

Aroma: Aromatic and fruity, with hints of peppers, black berries, vanilla and coffee.

Taste: Full bodied and well structured, with ripe tannins and a toasty finish thanks to its oak ageing.

Ageing Potential: 4 years.

Technical Data:

- **Varietal:** 100% Cabernet Sauvignon
- **Origin:** Valle de Cafayate (1750 mts.), Salta, Argentina
- **Maceration:** Pre-Fermentative: 72 hours at 46°F; Post-fermentative: 10 days.
- **Alcoholic fermentation:** 7 days at 75-79°C
- **Malolactic fermentation:** Yes
- **Oak ageing:** 6 months in French Oak Barrels and 6 months cellaring.
- **Harvest:** 2015
- **Alcohol:** 14.30% vol.
- **Residual Sugar:** 3.95 g/l
- **Total Acidity:** 6.30 g/l
- **PH:** 3.70

