



# san huberto

## cabernet sauvignon

### TECHNICAL INFORMATION

Varietal : Malbec 100 %

Vineyard location : Valle de Aminga, La Rioja, Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol content : 13.0 %

Residual sugar : < 3.50 g / l

pH : 3.7

Acidity: 5.00 g / l

Dry extract : 30.00 g / l

Presentation: 750 ml

Serving temperature: 15/17° C

### ELABORATION METHOD: TRADITIONAL

Fermentation takes place during 7 days in stainless steel tanks at controlled temperatures between 21/26° C. The process of maceration with the skins lasts between 7-10 days. Wine is pumped over to a another stainless steel tank to continue with the malolactic fermentation at around 18° C.

Bottle aging: One month

Aging potential: 1 year

### TASTING NOTES

Dark reddish color, with purple edges and purplish center . The nose presents distinctive aromas of cassis and black currant , with hints of red plums and white fennel. Range of young varietal wines to be drunk during the year of elaboration, thought as an every day wine and for any kind of occasion. With great presence of fruit, it is very fresh and easy to drink without complexities. It has a good body and structure, with soft and balanced tannins.

### SUGGESTIONS AND FOOD PAIRING

It goes well with grilled red or white meats accompanied by roasted peppers and Burgers.