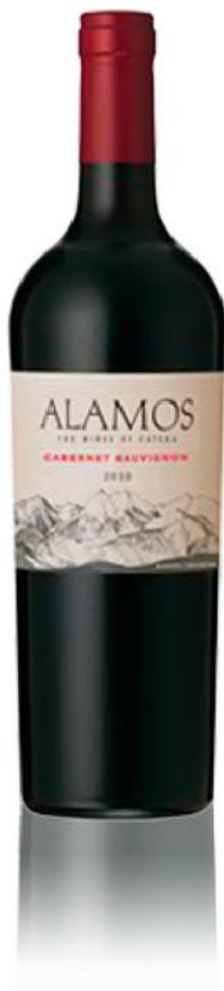


<http://www.alamoswines.com/es/ourwines/>



2010 Alamos Cabernet Sauvignon

The 2010 Alamos Cabernet Sauvignon has a dark purple color with ruby red tones. The nose is full of ripe red fruits, sweet spice and a touch of tobacco. The mouthfeel shows red currant and cassis fruit layered with notes of cedar and espresso beans. The finish is soft and sweet, with finely grained tannins adding structure and length

VARIETAL:
100% Cabernet Sauvignon

VINTAGE:
2010

VINEYARDS:
Uco Valley

ALTITUDE:
3,198' elevation

FERMENTATION:
1 day cold maceration, 8-12 day fermentation, Up to 2 days post fermentation maceration. Average fermentation temperature: 29 C

AGING:
6-9 months in French and American oak

ALCOHOL:
13,5% vol

TOTAL ACIDITY/PH:
5.20/3.8

RESIDUAL SUGAR:
2.1 g/l

Safra 2010. Bife à milanesa, arroz, feijão e salada de tomate. Jantar em 28/10/2014.