

CRIOS

CABERNET SAUVIGNON



VINTAGE	2015
VARIETALS	95% Cabernet Sauvignon, 5% Cabernet Franc.
REGIONS	Luján de Cuyo
ELEVATION	980 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 14% ACIDITY 5.2 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Dark reddish color with aromas of ripe plum, cherries and vanilla hints. In the mouth flavors of black fruits, black pepper and cassis are beautifully combined. The ripe, vibrant tannins give the wine elegant structure and an amazingly long finish.
PAIRING	Grilled and roasted meats, empanadas, chili.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA