



Crios

CABERNET SAUVIGNON

VINTAGE	2010
VARIETAL	95% Cabernet Sauvignon, 5% Malbec
VINEYARDS	Cabernet Sauvignon: Agrelo (Luján de Cuyo) Los Arboles (Tunuyán) Altamira (San Carlos) Malbec: Agrelo (Luján de Cuyo).
FERMENTATION	Max. Temp. 28° - 30° C with a 20 days maceration.
ALCOHOL ACIDITY	13,9% by vol. 5,6 g/l
ROOTSTOCK	Ungrafted
ELEV. AMSL	Cabernet S. 940 m (3083 ft) Malbec 980 m (3215 ft)
HARVEST METHOD	Hand-harvested
OAK REGIMEN	9 months in 50 % French oak 50% American oak.
BOTTLE AGEING	5 years