SUSANA Balbo
SIGNATURE

CABERNET SAUVIGNON



VINTAGE	2014
VARIETALS	95% Cabernet Sauvignon, 5% Merlot.
REGIONS	Finca Brío, Los Árboles (Uco Valley)
ELEVATION	1.120 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 30°C. Extended maceration 20-30 days.
ANALYTICS	ALCOHOL 14,4% ACIDITY 5.7 g/l
OAK AGEING	13 months in 30% new French oak barrels and 70% second use French oak barrels.
TASTING NOTES	Deep bright ruby color with perfumed aromas of cassis, blackcurrants, redcurrants along with hints of roasted coffee beans and tobacco and a touch of fresh mint and fresh herbs. The complex aromas are echoed on the palate with layers of fruit and spices coming on and on. Sweet on the entry with round tannins, this full bodied wine shows a lively and harmonious acidity that leads to a fresh and pure finish.
PAIRING	Beef, pork, lamb and cream-based sauces.