



CRIOS

CABERNET SAUVIGNON

VINTAGE	2014	
VARIETALS	95% Cabernet Sauvignon, 5% Cabernet Franc.	
REGIONS	Luján de Cuyo	
ELEVATION	1.000 m AMSL (average)	
HARVEST METHOD	Hand-harvested	
VINIFICATION	Max. Temp. 28° - 30° C. With a 25 days maceration.	
ANALYTICS	ALCOHOL	13.9%
	ACIDITY	3.66 g/l
OAK AGEING	9 months in 100 % French oak.	