SUSANA Balbo
SIGNATURE



CABERNET SAUVIGNON

Valle de Uco | Mendoza - Argentina

VINTAGE	*2016*
VARIETALS	*95% Cabernet Sauvignon, 5% Cabernet Franc*
REGIONS	*Finca Brío, Los Árboles (Valle de Uco)*
ELEVATION	*1,167 m.a.s.l. (3,830 ft.)*
HARVEST METHOD	*Hand-harvested*
WINEMAKING	*Selected yeasts. Fermentation at 30°C (86°F) maximum. Extended maceration for 30 days. Maintained in contact with the lees through "battonage".*
ANALYTICS	*Alcohol: 13.6% || Acidity: 5.4 g/l*
OAK AGING	*13 months in French oak barrels (30% new and 70% used).*
TASTING NOTES	*Deep red color. Vibrant aromas of black fruit, tobacco and pepper with spicy-floral hints. Intense and well balanced acidity. Beautifully integrated oak with elegant and fine grained tannins. Subtle minerality leading to freshness and good length.*
FOOD PAIRING	*Beef, pork, lamb, quail and other game birds, cream-based sauces.*