



VALENTÍN BIANCHI

CABERNET SAUVIGNON

Vintage : 2016

Variety: 100% Cabernet Sauvignon

Alcohol: 13.50 % V/V
Residual Sugar: 2 g/l
Acidity: 5.23 g/l
PH: 3.75

VINEYARDS:

Grapes from Asti estate in Las Paredes district and Doña Elsa estate in Rama Caída district, San Rafael, Mendoza province, 750 m above sea level. With calcareous sandy soils, Rama Caída is among the areas with the coolest temperatures in San Rafael.

TYPE OF HARVEST: *Manual.*

TIME IN BARREL: *4 months.*

TIME IN BOTTLE: *3 months.*

PRODUCTION PER HECTARE: *12.000 kg/ha.*

TOTAL PRODUCTION: *118.000 boxes of 4.5 liters.*

FERMENTATION PROCESS :

Typical fermentation for young, moderately complex wines, with pump-overs specially designed for wines of this category and a daily delestage. Continuous tasting for evolution of the grape must in fermentation. Use of selected yeasts and temperatures up to 30 °C to achieve better extraction and a more complex wine, later 27 °C to maintain freshness and preserve aromas.

Finally, after rigorous tasting, there is a 7-10 day post-fermentation maceration.

TASTING NOTES:

A very attractive, deep color with a ruby-red hue. Its freshness predominates on the nose, with notes of spices, red pepper and an aftertaste of red berries, very well merged with notes of oak. Aromas of ripe fruit, fig preserve, paprika and roasted coffee. Very good structure in the mouth, with soft tannins and remarkable persistence and volume. A balanced acidity and outstanding freshness make this wine an easy and pleasurable drink.



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