



LIMITED EDITION "LAS PELOTAS"



YA LO SABÉS CABERNET SAUVIGNON RESERVA

VARIETAL COMPOSITION

100% Cabernet Sauvignon, from Agrelo, Luján de Cuyo, Mendoza

TASTING NOTES

Intense red with ruby hues. Complex aromas of red fruits such as ripe plum and vegetable notes such as green pepper. Its aging in oak barrel provides delicate touches of coffee and vanilla. On the palate, it is structured and elegant, with notes of plums, peppers and spices combined with coffee aromas from the oak aging. Ideal pairing with meats, pasta with spicy sauces and grilled vegetables.

SERVING TEMPERATURE

16-18° C

ALCOHOL

14,50%

MATURATION

End of March.

HARVEST

Manual 17kg boxes.

WINEMAKING PROCESS

Cold pre-fermentation maceration for 5 days at 6-8 ° C. Addition of selected yeasts. Alcoholic fermentation for 10 days. Temperature controlled between 24-26 ° C. Daily délestages at the beginning of the fermentation. Post fermentation maceration for 12 days.

AGING

1 year in new oak barrels, 50% French and 50% American.

AGING POTENTIAL

5-7 years.



PRESENTATION

750 ML

Case x 6 bot.