



## GRAFFIGNA CABERNET SAUVIGNON

From multialtitude vineyards located in San Juan and Mendoza, Argentina. Regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

### WINE DESCRIPTION

**COLOR:** deep ruby red colour, with strong purple reflections.

**AROMA:** fruit aromas that enhance subtle notes of chocolate and vanilla.

**PALATE:** full bodied, with defined tannins. Complex wine of great structure. Long and rounded after taste.

**SUGGESTED FOOD MATCHING:** grilled red meat and pasta.

**SERVICE TEMPERATURE:** at 59-62 °F (15/17°C).

### TECHNICAL DESCRIPTION

**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon.

**ORIGIN:** Mendoza – Argentina.

**SKIN MACERATION:** 15 days

**ALCOHOLIC FERMENTATION:** 7 days at 75-78°F (24-26°C).

**MALOLACTIC FERMENTATION:** yes

**OAK AGING:** yes

**ALCOHOL:** 13% Vol.

**RESIDUAL SUGAR:** 2.50 gr/L

**TOTAL ACIDITY:** 5.6 gr/L

**PH:** 3.5