



PUZZLE®

CABERNET SAUVIGNON - BONARDA

by VIZCACHERA

ELABORATION

This assemblage wine composed by 60% of Cabernet Sauvignon and 40% of Bonarda.

It is a wine of intense color, soft and sweet tannis and notes of spices (black pepper, blackcurrant and you can also perceive red fruits: strawberry, raspberry, blackberry).

At storage we will obtain a soft and balanced wine.

DATA SHEET

- Harvest: First week of March (Cab. Sauvignon), first week of April (Bonarda).
- Quantity per Ha: 180 – 200 qq/ha
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Sprinkle system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 882 pounds.

DATA ANALYTICS

- Alcohol: 13,10%
- Residual sugar: 1,97g/l
- Total Acidity: 4,97g/l
- Volatile Acidity: 0,57 g/l
- Ph: 3,68

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60 – 64 F°.
- It is perfect to pair with red meats, wild game (deer, wild boar, and rabbit) lamb, meat stew, and spicy food sauces and barbecued.

Presentation in Bottle: Giuliana Olive Green Bottle 750ml. (Ecological bottle)

