

La Vizcacha®

CABERNET SAUVIGNON RED WINE

by VIZCACHERA



ELABORATION

This wine is made from 100% Cabernet Sauvignon.

TASTING NOTES: It is a wine of intense colour (ruby red with violet notes) with sweet and nice tannins with spicy notes (black pepper, cassis).

You can perceive the presence of currant, cherry and plums. At the storage we will obtain a soft and balance wine.

DATA SHEET

- Location: The vineyards are located on the border of Tunuyán river, inside of Santa Maria district. They belong to the department of Rivadavia from the East Zone of province of Mendoza.
- Harvest: First and second week of March.
- Quantity per Ha: 180-200qq/ha.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Drip irrigation.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

DATA ANALYTICS

- Alcohol: 13,10%
- Residual sugar: 1,98g/l
- Total Acidity:5,15g/l
- Volatile Acidity:0,58 g/l
- Ph: 3,68

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60, 8 – 64, 4 F°.
- It is would pair well with red meats, wild game food (deer, wild boar rabbit), lamb, stews, barbecue and meals with spacy sauces.

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