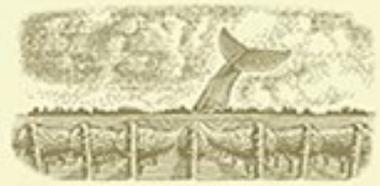




WAPISA



WAPISA CABERNET SAUVIGNON 2018



VARIETIES

100 % Cabernet Sauvignon.

REGION

Los Acantilados Estate, San Javier, Atlantic Patagonia, Río Negro.

VINEYARDS

LOS ACANTILADOS ESTATE

ALTITUDE: 328 feet (100 metros) above sea level.

FEATURES: It is a very close area to the Atlantic Ocean, giving a special tipicity to its wines, with intense spicy notes, good color and structure.

FERMENTATION

Cold pre-maceration takes place between 6 and 8°C for five days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

AGING

11 months in oak barrels.

TASTING NOTES

Intense red color. Aromas and flavors of black fruits and plum jam. Spicy aromas such as eucalyptus and black pepper. Its passage through oak gives it flavors of coffee and chocolate. The palate is long with friendly tannins.

TECHNICAL INFORMATION

Alcohol 13.80 %

Total Acidity 5.62 g/l

pH 3.88

Residual Sugar 2.45 g/l