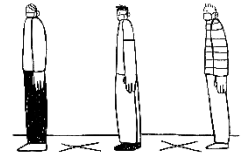


Solo



SOLO CABERNET SAUVIGNON 2020



VARIETIES

100% Cabernet Sauvignon

REGION

Selections of different Terroirs from Mendoza.

VINEYARDS

Our vineyards are located from 850 meters (2788 feet) to 1100 meters (3608 feet) above sea level in Mendoza.

FERMENTATION

A cold pre-maceration takes place (5°-8°C) for 3 days to extract color and aromas.

Fermented in stainless steel tanks for approx 10 to 14 days at 27°C in contact with oak.

100% Malolactic Fermentation

AGING

8 months in oak barrels.

TASTING NOTES

Bright brick red color. Intense aromas of cassis, berry jam and a touch of pepper. On the palate is sweet with balanced tannins. Creamy and long finish.

TECHNICAL INFORMATION

Alcohol 14.0 %

Total Acidity 5.20 g/l

PH 3.67

Residual Sugar 2.15 g/l