

UKO SELECT VINEYARD RESERVA CABERNET SAUVIGNON 2017



Grape variety: 100% Cabernet Sauvignon

Region of Origin: Gualtallary, Uco Valley, Mendoza.

Vineyard details: Sandy loam with a stony undersoil

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Harvest details: picked by hand in cases, from April 19th, yield: 9 Ton/Ha.

Vinification: grapes were destemmed and crushed. Maceration before fermentation. 15 days of fermentation in stainless steel tanks at 25-29°C. Natural malolactic fermentation. Ageing process: in 2nd and 3rd use French oak barrels for 12 months. Bottling ageing for 3 months.

Pre-bottling operations: Plate filtration.

Colour: intense dark purple red

Aromas: black pepper, red pepper and red fruits, notes of chocolate, clove, and coffee.

Palate: strong personality, robust and sweet tannins.

Alcohol content: 13.50 %Vol (20° C)

Total Acidity: 5.10 g/l tartaric acid

Residual Sugar: 2.20 g/l

Serving Temperature: 16-18°C

Enjoy it with goat garnished with spicy sauces

Cellar up to 5 years

