



ALCHIMIA

De los Andes



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ROBLE

Cabernet Sauvignon 2013

Variety: 100% Cabernet Sauvignon

Harvest: 2013

Appellation: Barrancas, Maipú, Mendoza

Production per ha: 12 tons.

Fermentation/Maceration: Selected bunches are de-stemmed. Pre-fermentative maceration is produced at low temperatures to preserve primary aromas. Alcoholic fermentation is produced at 26 degrees with inoculation of selected yeast. Maceration time is 21 days. Aging in oak during 6 months.

Technical Data: pH: 3.70

Acidity: 5.10 g/l

Alcohol: 13,5 % Vol.

TASTING NOTES: *Deep red color. Expressive and spicy on the nose with aromas of black pepper. On the palate we can feel black fruits and gentle tannins.*

PAIRING: *Serve with grilled red meats, steamed vegetables and semi-hard cheeses (gouda, gruyere).*

SERVICE: 16° C.