



NURTURED BY THE WINDS ...



TRIVENTO RESERVE CABERNET SAUVIGNON 2015

Grape variety: 100% Cabernet Sauvignon

Region of Origin: Uco Valley and Luján de Cuyo, Mendoza.

Vineyard details: alluvial soil and drip irrigation.
Altitude: 870 m.a.s.l.

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

Vine cultivation: vertical shoot position trellising.

Harvest details: harvested the first week of April.
Machine harvest.

Yield: 12,000 kg/Ha.

Vinification: grapes were destemmed and crushed.
Maceration before fermentation.

Alcoholic Fermentation: 18 days of fermentation in stainless steel tanks at 25-28°C. Natural malolactic fermentation.

Ageing process: in French oak barrels for 6 months.
Bottling ageing for 6 months.

Colour: deep ruby red.

Aromas: Black pepper, tobacco and redcurrant combine with notes of red fruits, candied wild berries and blackberries.

Palate: potent and persisting tannins in a well-structured body.

Alcohol content: 13.5 % Vol. (20° C)

Total acidity: 6 g/l tartaric acid

Residual Sugar: 3.2 g/l

Serving Temperature 16°C

Cellar up to 3 years

Enjoy it with Lamb ribs with roasty eggplant and paprika mayonnaise