SANTA JULIA

MENDOZA ARGENTINA

ANTA JULIA

MAGNA

SELECCIÓN DE VIÑEDOS

CABERNET SAUVIGNON 2020

COMPOSITION	100% Cabernet Sauvignon	
ORIGIN	Uco Valley, Mendoza, Argentina	
HARVEST	Handpicked	
ALCOHOL	ACIDITY	RESIDUAL SUGAR

5,4 g/l

VINIFICATION

14,1 vol

Classic fermentation with cold pre-fermentation for 5 days with selected yeast between 25-27° C. Maceration of the skin for 15 days with daily pigeage and delestage. Malolactic fermentation

2,18 g/l

Maturation: First, second and third use in French oak barrels for 10 months separately before the final blend.

TASTING NOTES

Color: Deep and lively violet red with bluish hues.

Aroma: of red and black fruits such as cherries, cassis, plums and blackberries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky in the mouth, good structure, with a marked presence of red fruits, pleasant and sweet tannins.

