



# LA CONSULTA

RESERVA

Our reserve wines are the result of the expression of a unique terroir in the Valle de Uco: La Consulta, the birthplace of the great wines of Argentina. Wines packed with fruit and well balanced oak ageing.

100% Cabernet Sauvignon

**Alcohol** 13.9%

**Ac. Total** 5.50 g/L  
tartaric acid.

**Sugar reducers** 3.80 g/L **pH** 3.65

**Harvest** manual in bins of 350 kg, with the principle of full ripeness of the fruit (seed, skin, pulp, aromas, tannins) and cluster selection in vineyard.

**Harvest date** 2nd and 3rd weeks of April.

**Fermentation** is conducted at 26 °C for 10 days. Total maceration: 18 days. 100% of the wine with malolactic fermentation.

**Aging** 60% of the wine in French and American oak for 8 months.


## Pairing


Ideal with grilled sirloin, vegetable based salads and smoked cheeses.


## Recommended

Serve at 16 °C.

## Tasting Notes

 Deep red with shades of maroon.

 Aromas of spices and fruits, with an excellent oak-fruit balance.

 The palate has firm tannins that give structure and softness of mature fruit.