



LA CONSULTA

MENDOZA · ARGENTINA

La Consulta is the name of the region where General Jose de San Martin "consulted" indigenous Chiefs, in 1816, about the trail his army should follow to cross the Andes range during the Argentine War of Independence.

100% Cabernet Sauvignon

Vintage 2013

Alcohol 13.8%

Az reductores 3.50 g/L

Ac. Total 5.50 g/L
tartaric acid.

pH 3.65

Harvest First week of April.

Alcoholic Fermentation is conducted at 26-27 °C for 10 days.

Maceration post fermentation, 4 or 5 days, according to taste.

Malolactic Fermentation 100%


Pairing


Ideal with beef tenderloin with pepper, sweetbreads empanadas or pork flank steak on the grill.


Recommended

Serving 16°C (61°F).

Tasting Notes

 Intense garnet red with ruby hues.

 Aroma of fresh black fruit, such as blackberries, with subtle spicy notes and mocha.

 The entrance is smooth with a medium palate. Sweet tannins and a fruity finish.