



LA CONSULTA

RESERVA

Our reserve wines are the result of the expression of a unique terroir in the Uco Valley: La Consulta, origin of great wines from Argentina and the World. Wines with fruit character and balanced oak aging.

100% Cabernet Sauvignon

Alcohol 13.6%

Ac. Total 5.60 g/L
tartaric acid.

Sugar reducers 3.50 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 12 days. Total maceration: 18 days. 100% of the wine with malolactic fermentation.

Aging 50% of the blend in used barrels of French and American oak for 6 months.


Pairing


Ideal with grilled sirloin, legumes-based salads and smoked cheese.


Recommended

Serving 16 °C.

Tasting Notes

 Garnet red colour.

 Spicy aromas and fruity, with excellent wood-fruit balance.

 On the palate the tannins are firm, which give structure and fat, giving a sense of an important mouth-filling.