



Cabernet Sauvignon
Vintage 2005.

"El Paraíso" Vineyard
Maipú, Mendoza,
780 m above sea level

TASTING NOTES

Ruby red in color, it is a fresh, fruity and velvety wine with red and black berries, violet and chocolate aromas. With a great structure and body, it is a wine of character and exquisite elegance.

♦ TECHNICAL SHEET

Climate	Long autumns, cold winters, rainless temperate summers, ideal conditions for obtaining optimum ripeness and big body. Average summer temperature: 23° C and minimum winter temperature: - 4° C. Average annual rainfall: 220 mm.
Soil	Aluvial, calcareous sand. Permeable, supported by stones and gravel. 1% east-west inclination.
Oak Ageing	14 months in French oak barrels.
Yield of Vineyard	70 qq/ha 49 hlts. / ha.
Grape Variety	Cabernet Sauvignon 100%.
Ageing Potential	10 years.
Filtering	One very light filtering.
Service Temperature	18°C /20°C.
Basic Analysis	Alcohol 14,60° pH 3,73 Total Acidity 4,80 g/l Residual Sugar 2,40 g/l
Pairing	Red meats, Big Game, Hard cheeses, Roasted meats.

