

# GRAN RESERVA

Jorge Rubio

Vinos de Autor

MENDOZA ARGENTINA

## Cabernet Sauvignon Roble

ORGANOLEPTIC CHARACTERISTICS	Sight	Intense and deep ruby-red.
	Aromas	Complex and intense aromas. It expresses notes like cherries, redcurrants and plums with vanilla notes.
	Mouth	It has a fruit concentration, highlighting notes of plums and blackberries, with elegant tannins which make a long final.
	Suggested wine-pairing	Ideal for red meats, seasoned food and mature chesses like Gruyere.
	Suggested storing	Three years.
	Suggested consumption temperature	Between 16 °C and 18 °C.

TECHNICAL DESCRIPTION	Grape's variety	Cabernet Sauvignon 100 %
	Harvest	2018
	Growing Region	Oasis Sud del Atuel
	Maceration with skins	Yes
	Alcoholic Fermentation	Between 6 and 9 days, between 15 and 20 days with the grape's skin.
	Highest fermentation temperature	30° C
	Oak aging	18 months.
	Selected yeast	No
	Enzyme's use	Yes
	Mixture between drop and press wine	No
	Alcohol	14.00 % v/v
	Dry extract	37.70 g/l.
	Sugar	2.30 g/l.
	Total Acidity	6.80 g/l expressed in tartaric acid.
	Volatile Acidity	0.70 g/l expressed in acetic acid.
	So2 total	105 mg/l.



18 Months

OAK AGING



-18°C  
-16°C

TEMPERATURE



TYPE OF CUP