

PRIMOGENITO CABERNET SAUVIGNON



VARIETAL COMPOSITION

100% Cabernet Sauvignon

TECHNICAL NOTES

Alcohol: 13.9%

Acidity: 5.3 g/l

Residual Sugar: 2.35 g/l

pH: 3.7 g/l

Dry Extract: 32 g/l

Vineyard yield: 80 qq/ha

Harvest: Hand-picked.

WINEMAKING

Cold pre-fermentative maceration.

Fermentation with selected yeasts under controlled temperature.

Malolactic fermentation in concrete tanks at controlled temperature.

OAK CONTACT: 12 months in first- and second-use French oak barrels.

SERVING TEMPERATURE: 16°C

AGING POTENTIAL: 8 to 10 years.

TASTING NOTES

Deep ruby red with lighter Bordeaux tones, bright. Expressive nose with forest fruit notes such as strawberries and cassis, spicy black pepper, red bell peppers, and chili peppers.

Round and persistent tannins. Elegant wine with excellent body and structure.

WINEMAKER: Nicolás Navío

San Patricio del Chañar, Neuquén. Patagonia Argentina.

