



CALIGIORE

CABERNET SAUVIGNON SINGLE ORGANIC VINEYARD 2019

ALC 14.30%

pH 3.6

RS 2.22g/L

TA 5.3g/L

PRODUCTION

201 Cases

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

AGE OF VINES

21 Years

SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

BLEND

100% Cabernet Sauvignon

WINEMAKING

5 days of cold maceration between 8 and 10°C, 7 days alcoholic fermentation and 3 days of postfermentation maceration = Total 15 days of skin contact. 8 months in stainless steel tanks followed by at least 3 months in bottle before delivering, with 15% of the wine aged in French oak barrels of 2nd and 3rd use. Non filtered - Not finned wine. Natural cold stabilization and gravitational precipitation

TASTING NOTES

Intense and lively ruby color. White pepper and black fruit aromas sit atop delicate oak note with hints of chocolate and vanilla. The mouthfeel is enveloping with velvety tannins and a pleasant acidity that enhance the freshness and persistence. Due to its full body, it is an ideal wine for pairing with beef or pork. Suitable for vegans. Certified Organic Wine.

