

Representing Star Producers Globally,



Servicing Star Markets Locally



CALIBRE CABERNET SAUVIGNON 2019

Bodega Renacer S.A., Mendoza, Argentina

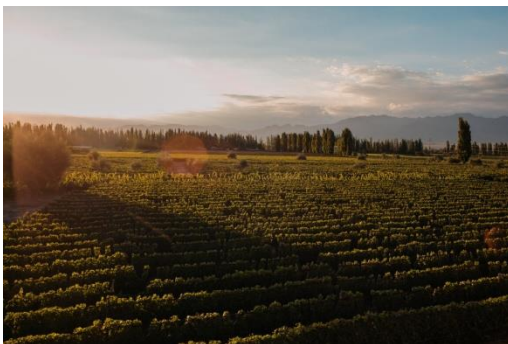
eCommerce # 920107 | 13.1% alc./vol. | \$12.95

Intense ruby red. Powerful nose. Notes of red spices like paprika, jalapeños, tomato leaves and fresh black fruit. Well-structured silky tannins, juicy and vibrant. Sweet attack well balanced with the vibrant acidity. Persistent finish.

Terroir:

The vineyards of Renacer are located in Perdriel, region of Mendoza, Argentina. 30 Ha of vineyards, some over 70 y.o., planted with Malbec, Cabernet Sauvignon and Cabernet Franc. Ultra-low humidity and very few days of rain per year, abundant sunlight.

Calibre Cabernet Sauvignon grapes are grown in Uco Valley vineyards with poor soils and low yields at high 1.100m elevation.



Vinification:

Handpicked. Cold maceration 3 days at 8°C. Alcoholic fermentation ~10 days in concrete tanks at ~24°C. Long maceration for 5 days. Malolactic fermentation in concrete tanks.

Variety: Cabernet Sauvignon 100%

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for red meat dishes, stew, grilled vegetables, cheddar or parmesan.