

CRIOS

CABERNET SAUVIGNON



VINTAGE	2012
VARIETALS	95% Cabernet Sauvignon, 5% Malbec.
REGIONS	Luján de Cuyo and Uco Valley
ELEVATION	1.050 m AMSL
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 30° - 32° C. With 20 days maceration.
ANALYTICS	ALCOHOL 13.9% ACIDITY 5.6 g/l
OAK AGEING	9 months in 70% French oak 30% American oak.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA