

# CRIOS

## CABERNET SAUVIGNON



VINTAGE	2014
VARIETALS	95% Cabernet Sauvignon, 5% Cabernet Franc.
REGIONS	Luján de Cuyo
ELEVATION	980 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.4 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Dark reddish color with aromas of plum, dark chocolate and vanilla spice. In the mouth, the intense flavors of ripe red fruits mingle with red pepper notes typical of the Cabernet and lead to a long, juicy finish. Lively and well balanced this wine offers an amazing fruit quality and complexity on the the palate.
PAIRING	Grilled and roasted meats, empanadas, chili.

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY  
MENDOZA - ARGENTINA