

Explore the world of Crios

TRUST IN YOURSELF

#CRIOSINSPIRE

Susana Balbo



CRIOS

CABERNET SAUVIGNON

VINTAGE	2018
VARIETALS	100% Cabernet Sauvignon
REGIONS	Valle de Uco, Mendoza
ELEVATION	1,167 mts (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° - 30° C. 25 days maceration.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.7 g/l
OAK AGING	9 months in 100 % French oak.
TASTING NOTES	Dark reddish color. In the nose is elegant, earthy and balanced with nicely integrated spices. In the mouth has a great austerity and freshness, with spices and herbal aromas. The ripe, vibrant tannins give to the wine an elegant structure and an amazingly long finish.
FOOD PAIRING	Grilled and roasted meats, empanadas, chili.

