



WINERY & VINEYARDS



## MISTER UKO CABERNET SAUVIGNON

**GRAPE VARIETY:** 100% Cabernet Sauvignon.

**REGION:** Paraje Altamira, San Carlos, Mendoza.

**ALTITUDE:** 1070 m above sea level.

**SOIL:** sandy with river stones on the surface.

High presence of limestone in rock.

**WEATHER:** average of 180 mm rainfall, 310 days sun/year.

**TRAINING SYSTEM:** high cordon trellis.

**IRRIGATION:** drip irrigation.

**HARVEST DATE:** 2nd fortnight of April.

**YIELD:** average of 65 quintal/ha.

**VINIFICATION:** hand-harvested. Double selection process. Destemming. Selected yeasts. Push-downs and two pump-overs a day. Fermented at a maximum temperature of 28°C (82°F). Extended maceration for 35 days. Aging 14 months in French oak barrells (10% new, 90% second-use).

**TASTING NOTE:** a wine of a deep red color that displays vibrant aromas of blueberries, tobacco and pepper with floral and spicy notes. The acidity is intense and balanced, and the oak is blended with elegant, fine-grained tannins. In addition, a subtle minerality provides freshness, enhancing the wine and resulting in a long finish.

**ALCOHOL:** 14 %

**SUGAR:** 2.40 g/l

**TOTAL ACIDITY:** 5.70 g/l

**PH:** 3.55

**PAIRING:** beef, pork, lamb, quail and other game birds, cream-based sauces.

**DRINKING TEMPERATURE:** 16 - 18 °C

**AGING POTENTIAL:** 10 years.