



WINERY & VINEYARDS

UKO ESTATE CABERNET SAUVIGNON



GRAPE VARIETY: 100% Cabernet Sauvignon.

REGION: Uco Valley and First Zone, Mendoza.

ALTITUDE: between 950 and 1100 m above sea level.

SOIL: sandy loam.

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

TRAINING SYSTEM: high cordon trellis.

IRRIGATION: traditional in furrows.

HARVEST DATE: during April.

YIELD: average of 100 quintal/ha.

VINIFICATION: hand harvest in 300 kg bins.

Cold maceration at 7-8°C during 5 days based on winemaker tasting, and a classic fermentation at 26 to 28°C during 15 days. Malolactic fermentation of this wine is with indigenous bacteria.

TASTING NOTE: its color is deep-red with black shades. In the nose, notes of pepper, cassis and berries marmalade can be found. Leather, tobacco and spices. In the mouth, it presents sweet and round tannins, and a persistent end.

ALCOHOL: 13.5 %

SUGAR: 2.85 g/l

TOTAL ACIDITY: 5.85 g/l

PH: 3.55

PAIRING: hard cheeses, grilled meat, *empanadas* and stews.

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 3 years.