

ufo  
Wines

WINERY & VINEYARDS

## UKO SELECT VINEYARDS CABERNET SAUVIGNON



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

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

**AGE:** planted in 2003.

**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 85 quintal/ha.

**VINIFICATION:** hand harvest in 300 kg bins.

Selection of clusters and grapes. Classic fermentation with indigenous yeasts at 27-28°C. Malolactic fermentation and aging in second and third use French oak barrels during 8 to 10 months.

**TASTING NOTE:** the color is deep ruby red with black shades. In the nose, aromas of pepper, cassis, eucalyptus and berries highlight, sophisticated with notes of chocolate, coffee and smoke. In the mouth, it is structured and complex, with round and balanced tannins, of great power and persistence.

**ALCOHOL:** 14.00 %

**SUGAR:** 2.40 g/l

**TOTAL ACIDITY:** 5.70 g/l

**PH:** 3.55

**PAIRING:** grilled meat, lamb, game meat, well-seasoned stews.

**DRINKING TEMPERATURE:** 16 - 18 °C

**AGING POTENTIAL:** 5 years.