



## BLUE BEAR



### **CABERNER SAUVIGNON 2017**

**GRAPE VARIETY:** 100% Cabernet Sauvignon

**REGION:** Tulum Valley (San Juan, Argentina)

**VINEYARD DETAILS:** Sandy loam structure. Flood irrigation.

**WEATHER:** continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 120 mm.

**TRELLIS SYSTEM:** "Parral"

**HARVEST DETAILS:** Grapes are hand-picked in 450 kg bins.

**YIELD PER HECTARE:** 15.000 Kg.

### **WINEMAKING PROCESS:**

The grapes are gently destemmed and crushed and then placed in stainless steel tanks. The alcoholic fermentation occurs approximately at 25°C. Long maceration before natural malolactic fermentation. **Aged in oak for three months.**

### **DESCRIPTION:**

This Cab presents deep red colour in combination with its strong aromatic expression that reminds red pepper, spices, nuts and hazelnuts. Also it has great and persistent mouthfeel sweet and round tannins with a fresh aftertaste sensation.

**ALCOHOL:** 12.7 % vol.

**TOTAL ACIDITY:** 6.45 g/l

**SUGAR CONTENT:** 5.80 g/l

**AGING POTENTIAL:** Up to 2 years and a half.