

CALIST® WINES



CABERNET SAUVIGNON RESERVE

Tasting Notes

Cabernet Sauvignon of intense and brilliant color with blood-red glints. Spicy profile with a strong presence of black pepper, clove and licorice. On the palate the aromas from the oak aging stand out, with notes of tobacco, leather and pure chocolate. Elegant, with a long finish.

Vineyards

- · High trellis in Los Chacayes, Tunuyan Uco Valley. Alluvial loam soils with stones throughout the profile at 3,940 feet above sea level.
- · Drip irrigation.

Harvest

Manual, in 300 kg bins. Bunches selected in belt.

Winemaking

- · Cold pre-fermentation maceration with 20% whole clusters. In concrete vats with selected yeasts, malolactic fermentation with native bacteria.
- · Aged in 225-liter French oak barrels of second use for 9 months.

Analytics

- · Alcohol 14 % v/v
- · Total acidity: 5,50 g/l
- · pH 3,70

Service temperature

Between 60°F - 64°F.

Pairings

This wine's spicy profile, together with the oak notes, make the perfect match for hard cheeses, game meats and spicy, fusion-cuisine dishes.

Romina Carparelli WINEMAKER

