

Valle las Acequias Cabernet Sauvignon Oak 2007

VARIETY: 100% Cabernet Sauvignon

ORIGIN: Estate Doña Ofelia, High Medrano, Mendoza.

HARVEST: Hand-picked in small boxes, during the first week of April.

WINE-MAKING: Controlled fermentation. Extended maceration of the grape skins. Addition of selected yeast; 10 months in barrels of French Oak, 6 months in bottle.

DESCRIPTION: Elegant, refined, complex, well balanced.

COLOR: Shady cherry red, with violaceous tints.

AROMA: Intense, spicy, with touches of black pepper.

FLAVOUR: Spicy, profound, and unctuous with persistent tannin. Long and important finish.

SUGGESTIONS: To be served between 16° and 18°C. In the appropriate place, it can be kept for no less than ten years. Excellent to accompany hunting meat

