

RIO CLARO

Cabernet Sauvignon 2016

**Grape varieties:**

100% Cabernet Sauvignon.

Date grapes picked:

From April 1th to 30th

Origin:

Central Valley

Vinification:

Number of days of skin contact: 12 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C.

Length and type of ageing:

Aged for 6 months in French oak.

Month wine was bottled: June 2017

Technical data:

Alcohol level: 13%

PH: 3.7

Acid level: 4,8 grs. /l (as tartaric)

RS: 3,7 gr. /l.

Approximate lifespan in a proper cellar: 5-7 years

Formats available: 75 cl

Tasting notes: Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

Serving suggestions: Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.