

JAQUE MATE

cabernet sauvignon

100% CABERNET SAUVIGNON



Tasting Notes

Color: Ruby red with blackish flashes.

Aroma: Persistent sensation of bell pepper, typical of the variety combined with notes of vanilla.

Mouth: Complex entry reminiscent of spices and bell pepper. It is ideal to accompany goats, lambs and traditional spicy foods.

TECHNICAL SHEET

Varietal composition: 100% Cabernet Sauvignon.

Alcohol: 14.30%

Serving temperature: 57-60 °F

Presentation: 750 cc.

Time of aging: From 2 to 4 years.

Vineyard location: Luján de Cuyo, 873 m asl.

Vineyard age: 25 years.

Soil: Sandy loam.

Irrigation system: Drip.

Harvest mode: Manual.

Grape ripening: beginning of April.

Yield: 8.000 kg/ha.

Vinification:

We take full advantage of the pyracinic notes of our Cabernet, macerating the grapes in cold at 46-50°F for 4 to 5 days in stainless steel tanks. Then the sowing of selected yeasts is made for the accomplishment of the alcoholic fermentation which will be made to temperatures between 75 and 78°F lasting between 10-12 days. Spontaneous malolactic fermentation.

Contact in oak for 6 months in stainless steel tanks.

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