

# TRIVENTO RESERVE

CABERNET SAUVIGNON 2018



Grape Variety

**100% Cabernet Sauvignon**

Vineyard

**Region of Origin:** Uco Valley, Mendoza.

**Description:** alluvial soil and drip irrigation. Altitude: 870 m.a.s.l.

**Climate:** Dry and continental with great sun exposure allowing perfect ripening.

**Harvest details:** harvested the first week of April. Machine harvest.

**Yield:** 13.000 kg/ha.

Process

**Vinification:** grapes were destemmed and crushed. Maceration before fermentation. 18 days of fermentation in stainless steel tanks at 25-28°C. Natural malolactic fermentation.

**Ageing process:** 20% of the must is fermented in French oak for 6 months. The other 80% of the must is fermented in stainless steel tanks.

Description

**Colour:** deep ruby red.

**Aromas:** black pepper, tobacco and redcurrant combine with notes of red fruits, candied wild berries and blackberries.

**Palate:** potent and persisting tannins in a well-structured body.

Analysis

**Alcohol content:** 13,5 % Vol (20° C)

**Total acidity:** 5,25 g/l tartaric acid

**Residual sugar:** 2,8 g/l

Enjoy it with Lamb ribs with roasty eggplant and paprika mayonnaise.

**Serving Temperature** 16°C

**Cellar up to 3 years**

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*by the* WINDS