



DISCOVER TRIVENTO

TRIVENTO RESERVE CABERNET SAUVIGNON 2020

GRAPE VARIETY: 100% Cabernet Sauvignon.

REGION OF ORIGIN: 100% Uco Valley.

DESCRIPTION: Alluvial soil and drip irrigation.

ALTITUDE: 1,200 m.a.s.l.

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

VINE CULTIVATION: Vertical shoot position trellising (VSP).

HARVEST DETAILS: Mechanical harvest, third week of march.

YIELD: 14,000 kg/ha.

VINIFICATION: Grapes are destemmed and crushed. Maceration is done before fermentation. Alcoholic fermentation takes 20 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

AGEING PROCESS: Six months in French oak and six months in bottle.

ALCOHOL CONTENT: 14 % Vol (20° C).

TOTAL ACIDITY: 5,55 g/l tartaric acid.

RESIDUAL SUGAR: 2,60 g/l.

TASTING NOTES: A dark garnet Cabernet sauvignon expresses cherry jam and red bell pepper aromas with soft notes of chocolate and coffee coming from the oak. Good structure with sweet and robust tannins.

SERVING TEMPERATURE 16-18°C.

CELLAR UP TO 3 YEARS.

