



CALIBRE
Argentina



CALIBRE CABERNET SAUVIGNON 2022

Composición Varietal: 90% Cabernet Sauvignon,
10% Cabernet Franc.

Grapes: Uco Valley (1.100 m.a.s.l. – poor soils).

Vineyards: With yields of less than 8 Tons. per Ha.

Harvest: In plastic bins at the beginnings of April.

Alcoholic Fermentation: With native yeasts during
10 days in stainless Steel tanks and controlled
temperatures between 25 and 27 °C.

Malolactic Fermentation: In stainless steel tanks.

Aeging: No oak contact.

ANALYTIC DATA:

Alcohol: 13.8%

PH: 3.65

Acidez Total: 5.6 g/l.

TASTING NOTES:

Red ruby colour with violet and black reflec-tions.

Aromas of cherries, currants and ripe plums com-ple-mented by black pepper,sweet spices and

cassis notes, with an elegant mineral background.

Sweet entrance with mature tannins, balanced with
good acidity. Elegant, persistent on the palate and
long finish, good tannin structure.