

CRIOS

CABERNET SAUVIGNON



VINTAGE	2016
VARIETALS	100% Cabernet Sauvignon
REGIONS	Uco Valley & Luján de Cuyo
ELEVATION	1.000 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 13.3% ACIDITY 4.61 g/l
OAK AGEING	9 months in 100 % French oak.