



BODEGA FAMILIAR DON NICOLÁS

CABERNET SAUVIGNON

MAIPÚ - MENDOZA



TECHNICAL INFORMATION

Grape varieties. 100% Cabernet Sauvignon

Alcohol. 13,5%

Terroir. Selection of our best plots of Malbec located in Maipú, in the extreme north of the Mendoza region. Vineyards with an average age of 30 years planted in sandy loam soils, with a large amount of stone. Manual harvest in 20 kg boxes.

Winemaking. First selection in the vineyard, followed by a second selection on the table before vinification. Without destemming, the whole bunches of grapes are pressed. Fermentation and maceration in stainless steel tanks, at a controlled temperature of between 22-28°C for 2 weeks, with pumping over every 48 hours.

Minimal intervention throughout the process.

Ageing. Aged for 6 months in American 225 liters-capacity oak barrels, of second and third use, which provides structure without affecting the varietal typicity of the Cabernet Sauvignon.



TASTING

Color. Dark ruby color, with violet tones.

Aroma. Sophisticated and elegant, with intense aromas of red fruit, where cherry and raspberry predominate, as well as spicy hints of pepper and cloves.

Mouth. Elegant and velvety on the palate, with silky tannins that provide structure and a long and persistent aftertaste.



PAIRING

It pairs perfectly with all types of meats, rice and pasta. Also ideal with all types of tapas, such as semi-cured cheese and sausages.

