



## GRAFFIGNA

### CABERNET SAUVIGNON 2019

From multialtitude vineyards located in San Juan and Mendoza, Argentina. Regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

#### WINE DESCRIPTION

**COLOR:** deep ruby red colour, with strong purple reflections.

**AROMA:** fruit aromas that enhance subtle notes of chocolate and vanilla.

**PALATE:** full bodied, with defined tannins. Complex wine of great structure. Long and rounded after taste.

**SUGGESTED FOOD MATCHING:** grilled red meat, and pasta.

**SERVICE TEMPERATURE:** 59/62°F (15/17°C)

#### TECHNICAL DESCRIPTION

**VARIETAL COMPOSITION:** 100% Cabernet Sauvignon

**ORIGIN:** Mendoza, Argentina

**SKIN MACERATION:** 15 days

**ALCOHOLIC FERMENTATION:** 7 days at 75-78°F (24-26°C)

**MALOLACTIC FERMENTATION:** yes

**OAK AGING:** yes

**ALCOHOL:** 14 %Vol.

**RESIDUAL SUGAR:** 1.80 gr/L

**TOTAL ACIDITY:** 5.5 gr/L

**PH:** 3.6

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