DANTE ROBINO CABERNET SAUVIGNON

GRAPE: 100% Cabernet Sauvignon.
ORIGIN: Agriel and Perdriel, Luján de Cuyo, Mendoza, Argentina.
ALCOHOL: 13.5%
VINTAGE: 2012.

VINEYARD: Vineyards planted in 1999 on tall espaliers watered through furrows with melt water. Implanted in medium-deep good-drainage soil. It is an area with a wide temperature range between day and night. The land is 900m above sea level. These vineyards are characterised by excellent sunlight typical of this wine region

WINEMAKING: The grape is harvested from selected well-kept vineyards, with high enological quality and low production. There is a phenolic ripen and sugar level monitoring of the vines up to the moment of grinding. Harvest is manual and grapes are stalked, refrigerated and fermented during grinding. From there, they are sent to small capacity vessels (100 to 300 HL), equipped with temperature panels that allow for refrigerant and hot water passage. Temperature is maintained at 25ºC approximately. Alcoholic fermentation takes approximately up to 10 days and it is followed by the maceration process, which it spends between 10 and 15 days; the drain out moment is decided in function of the total polyphenol index, together with the respective tasting. The approximate of 30% percentage of the blend is aged in French and American Oak for a period of 3 months. Followed by stabilization and bottling. After bottling the winemaker allows the wine to settle in the underground wine cellar for 6 months.

TASTING NOTES:
Color: Cherry colored full bodied wine.
Nose: Tight nose. Need time to open. Smells a little bit earthy with black pepper and cilantro. Herbs and oaky notes.
Palate: Nice attack. Elegant. Intense palate with cinnamon, peach, strawberry and raspberry character. Roasted oak and berry aftertaste

SERVING SUGGESTION:
Keep in a cool, dark place free of vibrations.
It is a good companion for grilled meat, hard grain and blue cheeses, pork, lamb and faty meats, dried tomatoes and black olives.