

# MARCHIORI & BARRAUD

## CABERNET SAUVIGNON

*Friendly and juicy cabernet, with ripe tannins and vibrant acidity.*

Deep ruby red color, its character is fresh and fruity with notes of black fruits, spices and subtle aromas of thyme and jarilla, a typical herb from the Andes.

A pleasant and juicy Cabernet on the palate with ripe tannins and vibrant acidity. The fruit and freshness stand out while the oak gives it structure and aromas. It is very well balanced and leaves a lingering memory.

Good companion for hard cheeses, long-cooked red meats and stews.

Drink it between 15 ° and 16 ° C



Natalia Valentina Suárez  
Argentinian School of Wines  
Board of Directors of Argentinian Sommeliers Association



**Varietal Composition**  
100% Cabernet Sauvignon

### Las Piedras Vineyards

*Pedriel, Luján de Cuyo. Premier growing region of Mendoza.*

Soils formed by the deposit of coarse materials such as boulders, sands of different calibers and large-sized silts. They are very young soils with a loamy texture, with well-marked layers and very good permeability. The proximity of the river generates a constant breeze that circulates from west to east during the mornings and in the opposite direction during the afternoons. This allows the vine to produce thick-skinned grains with high polyphenol content. Altitudes range from 945 - 1,100 m.s.n.m. (2,624 - 3,608 ft).

**Winemaking:** hand harvested in 20 kg. cases

**Harvest dates:** April 20th, 2019.

Traditional fermentation in stainless steel tanks.

**Maceration:** 17 days.

**Aged:** 10% in contact with oak staves to enhance their fruity expressiveness. Unfiltered and unfiltered.

### Analytical data:

Alcohol 14,50 % V/V

Acidity 5,51g/l

pH 3,64