

TINQUIAO

CABERNET SAUVIGNON

BURBUJAS DE ALTURA WINERY

ORIGIN:

CAFAYATE - SALTA – ARGENTINA

VINE'S ALTITUDE: 1.800 M.A.S.L
(5.900 FEET)

VARIETY: 100% CABERNET SAUVIGNON

VINEYARD AGE: 24 YEARS

HARVEST: LATE MARCH, BY HAND,
IN 15 KG CASES (33 LB), PRE-SELECTION
IN VINEYARD

ELABORATION: COLD MACERATION.

FERMENTATION: 10 DAYS. 23°C TO 28°C
(73°F TO 82°F), WETTING THE CAP, MANUAL
GENTLE DIP, WETTING SOFTLY THE CAP,
CONTACT WITH OAK DURING FERMENTATION,
SEEKING THE VARIETAL'S HIGHEST EXPRESSION.

WINERY CONSERVATION: 12 MONTHS
IN VAT AND 6 MONTHS IN BOTTLE. WE ARE
CONVINCED THAT IN THE CALCHAQUÍ
VALLEY THE CABERNET SAUVIGNON HAS A
UNIQUE EXPRESSION. IT CAN BE KEPT
PERFECTLY UP TO 6 YEARS.

"Red with black nuances. Aromas
reminiscent of black berries,
spices and jam.

A sweet sensation that in mouth
with transforms into a wine with
personality".

- Wine serving temperature: 16 to 18 °C
(61 to 64° F)
- Aging potential: 5 years.
- Decanting one hour before drinking
is recommended.
- Store in a fresh, dark place and with
no vibrations.
- Ideal to pair with meats with strong
sauces, casseroles and "empanadas".