



PUNTO FINAL ORGÁNICO *CABERNET SAUVIGNON* 2021

Varietal Composition

100% Cabernet Sauvignon

Grapes

Luján de Cuyo (950 m.a.s.l. - silt loam soils).

Vineyards

With yields of less than 8 tons per hectare.

Harvest

Hand picked in 17 kg. at the beginning of April.

Selection

Double manual selection of clusters and berries.

Maceration

Cold for 3 days at 8°C.

Malolactic fermentation

In stainless steel tanks.

Aging

Young profile without contact with oak.



Alcoholic fermentation

Carried out with selected indigenous yeasts for 10 days in stainless steel tanks at controlled temperatures between 25° and 27°C.

ANALYTICAL DATA:

Alcohol: 13.6%.

P.H.: 3.73

Total acidity: 5.32 g/l.



TASTING NOTES:

Intense ruby red color with violet and black highlights. Aromas of ripe cherries, currants and ripe plums complemented by roasted bell pepper and sweet spices (paprika, pepper). Sweet entry with ripe tannins, balanced with good acidity; elegant, persistent on the palate and long finish.



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• punto final
organic wine
cabernet sauvignon 2021