

MARRASO

THE SPIRIT *of the* ANCIENT HORSE



— VINEYARDS *of* ARGENTINA —



MARRASO

CABERNET SAUVIGNON



TASTING NOTES

COLOR Intense ruby red with a hint of mahogany.

AROMA Highly complex and spicy, with notes of roast peppers, plums and overtones of fruit jam together with toasty, coffee and vanilla fragrances.

TASTE Pleasant, well-rounded front of palate with hints of summer fruit such as cherries and strawberries. Powerful sweet tannins. An aftertaste of smoky oak. Good length on the palate with a well-structured and agreeable finish.

FOOD MATCHING

Grilled meat, chicken, lamb, roasted vegetables, pasta and rice dishes.

Marraso Cabernet Sauvignon is a complex wine that is fruity with spicy notes, which goes well with a wide variety of dishes.

PRODUCING REGION Mendoza, Argentina

GRAPE VARIETY 100% Cabernet Sauvignon

VITICULTURE This wine was made with grapes grown in the upper region of the Mendoza River and the upper Uco Valley, from vineyards planted at an elevation between 1,050 and 1,200 meters above sea level. The grapes were harvested by hand and transported to the winery in 300-kg plastic containers/boxes.

VINIFICATION Some of the grapes were macerated at very low temperatures for three days, then selected yeasts were added and traditional fermentation took place at controlled temperatures in stainless steel tanks. Overall maceration lasted for 30 days. Fermentation of the remaining grapes was carried out in stainless steel tanks at controlled temperatures after adding selected yeasts and the total maceration lasted for approximately 20 days. Both the resulting wines were aged separately in American oak barrels for approximately seven months.

ANALYSIS ABV: 14%

Total Acidity (in tartaric): 5.0 g/l

Residual Sugar: 3 g/l

WINEMAKER'S COMMENTS We do not consider it necessary to decant this wine. **Cellaring/aging potential:** The wine is now at its best for drinking. It will, however, mature well in the bottle for at least the next four years.