

ELSA BIANCHI

CABERNET SAUVIGNON 2016



Description:

This is a classic Cabernet, with a deep red color and some ruby shadings; aromas of black pepper, cedar, herb and hints of paprika. This wine is medium- to full-bodied, with a sweet and balanced sensation on the palate. Its flavors match its aromas, providing a pleasant, smooth and complex mouth-feel that is full of fruit.

Winemaker's Notes:

The grapes of this wine come from Valentin Bianchi's Doña Elsa Estate, situated in Rama Caída, San Rafael, Mendoza, around 750 meters above sea level. One of the coolest areas in San Raphael, the soil in Rama Caída is of sandy calcareous composition and alluvial origins. Hand-picked and hand-sorted, the crushed grapes are fermented at controlled temperatures not exceeding 28°C and inoculated with selected yeasts. Periodic pumping over is conducted, with five days' total maceration. There is minimal French oak aging (inner staves, medium-toast) over a three-month period. Natural stabilization and maturation takes place in stainless steel tanks just prior to bottling under inert gas to preserve the wine's character. The wine ages further in bottle for one month.

Serving Hints:

Elsa Cabernet Sauvignon is the perfect accompaniment to a wide range of foods, especially the steaks and beef that are typical of Argentine cuisine.

PRODUCER:	Valentin Bianchi S.A.
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Cabernet Sauvignon
ALCOHOL %:	12.5%
RESIDUAL SUGAR:	5.00 g/l
TOTAL ACIDITY:	5.24 g/l
pH:	3.75

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37.47	12.72	9.29	11.85	4x14	89991100003-8	1089991100003-5