



# 2017 PARTICULAR CABERNET SAUVIGNON

## WINE DATA

### Producer

Bodegas Bianchi

### Region

Uco Valley,  
San Rafael, Mendoza

### Country

Argentina

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## Wine Composition

100% Cabernet  
Sauvignon

### Alcohol

15%

### Total Acidity

5.7 G/L

### Residual Sugar

2.4 G/L

### pH

3.7

## DESCRIPTION

Intense color with purple-red tones. Aromas of black and red pepper, red bell pepper, traces of black fruits, and a mineral character, which combine with scents of vanilla and chocolate from the contact with the new French oak barrels. Structured and complex on the palate, with gentle tannins. Good aging potential.

## WINEMAKER NOTES

The grapes come from the winery's own vineyard called Finca Asti, located in Las Paredes district, in San Rafael. Approximately 820.21 yards (750 meters) above sea level, with a soil of alluvial origin and loamy-sandy texture. Once the destemmed grapes are in the stainless-steel tank, the cold maceration process begins at 8° C for 4 days. Four days later, selected yeasts are introduced in order to begin the fermentation process. Two daily pump-overs and one daily delestage are performed to obtain more structure and complexity. Immediately after reaching 86° F (30° C), it is reduced and maintained at 80.6° F (27° C) until the end of the fermentation process. The wine was then placed in 100% French oak barrels for 12 months. After stabilization, filtering and bottling, the final wine was bottled-aged an additional 12 months.

## SERVING HINTS

Serve at room temperature with red meats, lamb, cheeses.