

ELSA BIANCHI

CABERNET SAUVIGNON 2017



Description:

A very attractive color with a ruby-red hue. Spicy aromas dominate on the nose: red pepper, black pepper and seductive hints of ripe berries are the hallmark of this varietal from the San Rafael terroir. Due to the characteristics of our soil, some fresh, mineral notes can be found which add youth and liveliness to this wine. Cabernet Sauvignon is a synonym of elegance, nobility, power and structure. All these aspects, in addition to its freshness and an excellent acidity balance, provide an elegant, balanced wine to go with any kind of food..

Winemaker's Notes:

Valentin Bianchi's Cabernet grapes come from vineyards in San Rafael, Mendoza, at around 760 meters above sea level, on sandy, calcareous soils of alluvial origin. Typical young wine fermentation, with pump-overs specially designed for wines of this category. Daily tasting for evolution of the grape must in fermentation. Use of selected yeasts and controlled temperatures (28 °C). Finally, through rigorous tasting, there is a 7-10 day post-fermentation maceration.

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 %:	13.4%
RESIDUAL SUGAR:	4.5 g/l
TOTAL ACIDITY:	6.0g/l
pH:	3.65

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