

CASA PERINI

FRÁCAO ÚNICA CABERNET SAUVIGNON 2014



Description:

This wine is ruby red in color with spicy aromas and a pleasant hint reminiscent of peppers. There is also aromas of red berries such as raspberries that make the nose on this wine quite enjoyable. The lingering long finish has a velvety feel to it.

Winemaker's Notes:

The grapes are grown in clay-sandy soil in certified vineyards that yield 7500 vines per acre. These are grapes that were manually selected in the vineyard and at the winery then they were de-stemmed and crushed. Fermentation commenced using selected yeasts in stainless steel tanks for 10 days at 20°C-25°C (68 – 77°F). After finalized fermentation, the wine goes to oak barrels (85% American, 15% French Oak Barrels) where malolactic fermentation starts and ends. The wine stays in oak for 6 months or so prior to bottling.

Serving hints:

Beef or pork stew, exotic ethnic dishes, burgers, gumbo dishes or paella would be perfect paired with this wine.

PRODUCER:	Perini
COUNTRY:	Brazil
REGION:	Vale Trentino, Farroupilha
GRAPE VARIETY:	100% Cabernet Sauvignon
RESIDUAL SUGAR:	2.18 g/l
pH:	3.69

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PACK	SIZE	ALC	LBS	L	W	H	PALLET	UPC
12	750	12.5%	20.28	9.60	6.45	12.270	4x28	789645210147 0

