BODEGAS BIANCHI

VINOS DE FAMILIA

DESDE 1928

2019
ELSA BIANCHI
CABERNET SAUVIGNON

WINE DATA

Producer
Bodegas Bianchi

Region
San Rafael, Mendoza

Country
Argentina

Wine Composition
100% Cabernet Sauvignon

Alcohol
13.8%

Total Acidity
5.8 G/L

Residual Sugar
2.0 G/L

pH
1.70

DESCRIPTION

This Cabernet is a very attractive ruby-red hue with complex and spicy aromas that dominate the nose. Red pepper, black pepper, and seductive hints of ripe red fruits typical 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 well-balances acidity, provide an elegant, balanced wine that pairs with any kind of food.

WINEMAKER NOTES

Bianchi's Cabernet Sauvignon grapes come from vineyards in the Rama Caida district, San Rafael, Mendoza, at approximately 2400 feet above sea level, on sandy, calcareous soils of alluvial origin. After careful de-stemming, the whole berries are placed directly into stainless steel tanks. The cold maceration process begins there at 46 ° F and lasts 2-3 days. Typical young wine fermentation, with closed pump-overs specially designed for wines of this category. Daily tasting for evolution of the grape must in fermentation. Four days later, there is the use of selected yeasts and controlled temperatures (78-79 ° F). The wine remains in contact with the grape marc for 4 to 5 additional days. Finally, through rigorous tasting, there is a 7-10 day post-fermentation maceration. The wine then spends three months in the bottle.

INTERESTING FACTS

Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small "Casa" still sits among the vineyards that also bear her name

ELSA BIANCHI

SAN RAFAEL · MENDOZA

CABERNET SAUVIGNON

PRODUCT OF ARGENTINA

Quintessential Wines