



TECHNICAL DATA SHEET:

Red Wine Las Nubes Cabernet - Malbec

WINERY: Las Nubes

VINEYARDS: El Cajón, Salta, Valle de Cafayate

ALCOHOL CONTENT [% VOL.]: 13.8

PH: 3.7

ACIDS [G/L]: 5.85

RESIDUAL SUGAR [G/L]: 2

VARIETAL: 80% Cabernet Sauvignon 20% Malbec

WINEMAKING: Harvest is manual in 20 kg boxes, at the end of March. March, selection of clusters in the winery, de-stemming, vatting in cement vats of 55 hr. in cement tanks of 55 hls, cold maceration and fermentation with selected yeasts fermentation with selected yeasts between 24 and 26 °C, total maceration of three weeks with with 100% malolactic fermentation, clarification with egg whites and filtration egg white clarification and diatom filtration prior to bottling.

IDEAL SERVING TEMPERATURE: 16 to 18°C.

AGING POTENTIAL: 3 to 5 years

TASTING NOTES:

Intense red color, with ruby edges, aromas of ripe red fruits, pepper, bell pepper, with spicy notes, structured in the mouth, fleshy, very soft and ripe tannins, with a and ripe tannins, with a harmonic and smooth finish.

PAIRING:

Ideal to accompany red meat dishes, roast, lamb and empanadas.