



TECHNICAL DATA SHEET:

## Red Wine Unánime Blend

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WINERY: La Mascota

VINEYARDS: San Carlos, UCO Valley, Mendoza

ALCOHOL CONTENT [% VOL.]: 14.5

ACIDS [G/L]: 5.35

VARIETAL: 60% Cabernet Sauvignon, 25% Malbec, 15% Cabernet Franc

WINEMAKING: Manual harvest in plastic bins. Cluster selection.

Destemming and crushing. Berry selection. Fermentation and maceration in stainless steel tanks at 23-25 °C for 19 days. Natural malolactic fermentation. Aged for 20 months in new French oak barrels.

French oak barrels. Filtering. Bottling.

IDEAL SERVING TEMPERATURE: 16°-18°C

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### TASTING NOTES:

Unánime presents an intense cherry red color and elegant aromas of chocolate and tobacco complemented by a touch of black pepper and meaty notes. It is a wine with good structure and round tannins that combine perfectly with its fresh and juicy acidity.

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### PAIRING:

Ideal to accompany grilled red meats, stews and stews.