



TECHNICAL DATA SHEET:

Red Wine Elsa Bianchi Cabernet Sauvignon

WINERY: Bianchi

VINEYARDS: Vineyards located in San Rafael, Mendoza

ALCOHOL CONTENT [% VOL.]: 13.3

PH: 3.7

ACIDS [G/L]: 5.2

RESIDUAL SUGAR [G/L]: 4.5

VARIETAL: Cabernet Sauvignon

HARVEST: Manual

TIME IN BOTTLE: 3 months.

PRODUCTION PER HECTARE: 14.000 Kg Ha.

FERMENTATION PROCESS: Classical fermentation for young wines, with pump-overs specially designed for this pumping over specially designed for this level of wines. Tasting daily tasting of the evolution of the must during fermentation. Use of selected yeasts and controlled and controlled temperatures (28°C). Finally, by strict tasting, a post-fermentation maceration is post-fermentation maceration for a period of 7 to 10 days.

TASTING NOTES:

It has a very attractive color with a violet hue, typical of this young variety. typical of this young variety. Red and ripe fruit aromas are predominant, accompanied by a floral touch of violets that characterize the Malbec of this region. In addition, due to the characteristics of our soil, some mineral and fresh notes give it more youth and vivacity. and fresh notes give more youth and vivacity to this wine. To speak of Malbec is to speak of sweet on the palate with round tannins, medium structure, great freshness and elegance. elegance. All these qualities end up giving us an elegant, balanced wine, that can be paired with any type of food.

PAIRING:

Grilled red meats, Brie or goat cheeses, fish with intense flavors and spicy sauces.