

CAMINO DE LOS 7 LAGOS

“Cabernet Sauvignon / Malbec”



TECHNICAL NOTES

Alcohol: 14.5%.
Total Acidity: 4.87 gr/lt.
Sugar: 4.85 gr/lt.
pH: 3.8

WINE MAKING PROCESS

Maceration: 20 days.
Malolactic fermentation: 100%
Young wine with no oak barrel ageing.
Bottled: July 2010

TASTING NOTES

Color: Intense red, with violet highlights.
Aroma: Ripe red fruit and plum jam.
Taste: Fruity, gentle, well bodied, with soft tannins and balanced finish on the palate.

AGING POTENTIAL

2 to 3 year.

SUGGESTED SERVING TEMPERATURE

Between 63 F and 67 F.

7L Camino de los
Lagos

**Global Wines**

Wine importer & distributor

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