

# RESERVA CAMINO DE LOS 7 LAGOS

"CABERNET SAUVIGNON"



## TECHNICAL NOTES

Alcohol: 13.5%.

Total Acidity: 5.40 gr/lit.

Sugar: 2.25 gr/lit.

pH: 3.9.

## WINE MAKING PROCESS

Maceration – Fermentation: 25 days.

Malolactic Fermentation: 100%.

Ageing: 12 months (70% French oak barrels – 30% American barrels).

Bottled: April 2008

## TASTING NOTES

Intense ruby red.

Intense fruity aromas of berries such as blackcurrants, redcurrants and blackberries, with touches of vanilla, tobacco and coconut.

On the palate the wine is fruity, unctuous and balanced, with a long aftertaste.

## AGING POTENTIAL

6 to 7 years.

## SUGGESTED SERVING TEMPERATURE

Between 62 F and 66 F.

**7Lagos** Camino de los  
7Lagos

**Global Wines**

Wine importer & distributor

1340 STIRLING RD#6B

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