

NOVECENTO

“Cabernet Sauvignon” – Mendoza, Argentina



TECHNICAL NOTES

Origin: Pedriel / Agrelo, Lujan de Cuyo, Mendoza, Argentina

Varietal: 100% Cabernet Sauvignon

Alcohol: 13.5% by vol.

WINEMAKING

Grapes are harvested from selected vineyards. Harvest is manual, grapes are de-stemmed, refrigerated and then fermented at 25°C. Alcoholic fermentation takes place for about 10 days. When it finishes, short macerations take place to get fruity medium-structured wins.

TASTING NOTES

Red ruby, violaceous, and intense. Great aromas of fresh and spicy red fruit. Kind on the palate, with soft tannins, good acidity and easy to drink. A good example of a well-balanced cabernet sauvignon, where you can find both fruit and oak. With intense lingering finish.

SUGGESTED FOOD PAIRINGS

Enjoy this wine with grilled meat, stuffed pasta or lasagna, poultry with vegetables, rice with mushrooms, and hard ripened cheeses.

B O D E G A
DANTE ROBINO
— D E S D E 1 9 2 0 —


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