

# Famiglia BIANCHI

## CABERNET SAUVIGNON

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VINTAGE:	2016
VARIETY:	100% Cabernet Sauvignon
ALCOHOL:	13,40 %
SUGAR RESIDUAL:	2,56 g/l
ACIDITY:	5,47 g/l
PH:	3,78

HARVEST:	Manual
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TIME IN BOTTLE:	4 months
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TIME IN BARREL:	8 months
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TYPE OG BARRELL:	French
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PRODUCTION PER HECTARE:	10.000 kg/ha.
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TOTAL PRODUCTION:	178.000 Bottles
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### VINEYARDS:

Finca Doña Elsa located in Rama Caída, San Rafael, Mendoza, 750 meters above sea level. Finca Constanza Familia Stradella Bianchi, located in Cuadro Benegas, San Rafael, Mendoza.

### FERMENTATION PROCESS:

Classical, pumped over regularly. A three-week pomace contact. Fermentation and controlled temperature not exceeding 27 °C.

### TASTING NOTES:

Of an intense red color. Spicy and tantalizing aromas due to its complexity and intensity. A perfect fusion with delicate French oak hints obtained during its aging. A great volume and persistence are expressed in the mouth, complex notes with sweet and round tannins are perceived.

