



## CASIR dos SANTOS RESERVE

CABERNET SAUVIGNON

CASIR DOS SANTOS WAS BORN AS A STATEMENT, A PERSONAL COMMITMENT, A PACT. THIS LINE OF WINES THAT CARRIES OUR NAME IS A QUALITATIVE, CREATIVE AND DEFINITE COMMITMENT WITH THE MOST DEMANDING CONSUMER: OURSELVES.

VARIETAL	100% Cabernet Sauvignon
REGION	Tupungato, Valle de Uco, Mendoza.
ORIGIN	Argentina.
ALTITUDE	From two different farms over 1,000 meters above sea level; San José a 1.050 m.s.n.m. Gualtallary: 1.200 m.s.n.m.
HARVEST	Pick by hand in bins in three different dates with subsequent sorting and selection of grapes.
WINEMAKING	San José usually reaches the optimum point weeks before Gualtallary, due to the high altitude of this farm. Starting with the grapes from San José in the first days of April and, as every year, we close the harvest with the entrance of grapes from Gualtallary. Both wines are kept separate until the end of maturation in French Oak, moment when the final blend is produced and presented in bottle.
VINIFICATION	Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
MATURATION	Aged in French oak barrels of first and second use for 8 months, followed by 6 months aging in bottle before release.
WINEMAKER	Fernando Ottaviani
CONSULTANT	Didier De Bono.
WINE PROFILE	Intense and very attractive, the integration of fruit and wood offers an exquisite balance. The nose is packed with rip red cherry and plum, blackcurrant and spicy notes. On the palate it is a well-structured wine with long-lingering tannins and a soft mineral flavor. This Terroir of the Uco Valley is a perfect balance between fruit and complexity.

*Ideal to pair with red meats on the grill, or meals with strong sauces.*

14%

ALCOHOL

2,27

SUGAR

5,06

TOTAL ACIDITY

3,7

PH