



CASIR dos SANTOS

GRAN CORTE

MALBEC - 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	70% Malbec - 30% Cabernet Sauvignon
REGION	Malbec: 100% VistaFlores, Valle de Uco, Mendoza. Cabernet Sauvignon: 50% de Gualtallary - 50% de San José (Tupungato, Mendoza)
ORIGIN	Argentina.
ALTITUDE	Finca Vista Flores: 1.000 m.s.n.m. Finca Gualtallary: 1.200 m.s.n.m. Finca San José: 1.050 m.s.n.m.
HARVEST	Picked by hand into small boxes with subsequent sorting and selection of grapes.
WINEMAKING	To bring to life this GRAN CORTE we select the best grapes of Malbec and Cabernet Sauvignon grown naturally in the heart of the Uco Valley. The moment of harvest is a determining factor to achieve the desired balance; the subsequent aging in French oak for 12 months and some more aging in the bottle in our cellar, complete the process. This balanced blend created with the two insignia varieties of Argentina's viticulture, synthesizes our effort and represents us. Grinding, destemming and maceration: Pre-fermentative at 11 °C for 24 hours.
VINIFICATION	Alcoholic in vessels. Maceration of six weeks in contact with marcs.
MATURATION	Both varieties are aged separately in French first use oak barrels of 500 and 600 liters. Later Assemblaged for malolactic fermentation in contact with fine sediments prior to bottling. The wine is aged in French oak barrels for 12 month, followed by a minimum of 6 months aging in bottle before release.
WINEMAKER	Fernando Ottaviani
CONSULTANT	Didier Debono.
WINE PROFILE	To create our Gran Corte, we select the best grapes of Malbec and Cabernet Sauvignon that grown naturally in the heart of the Uco Valley. Voluptuous and impressive character, this extraordinary red wine gives stunning structure, with highlights like roundness, equilibrium, perfect acidity and well consistent tannins.

Ideal to pair with fat tender dishes such as grilled or braised meats, as the oiliness caused by the fat will combine well with the astringency of the tannins. It also a perfect match with dishes such as lasagna or pasta with creamy sauces.

14,7%

ALCOHOL

3,02

SUGAR

5,10

TOTAL ACIDITY

3,75

PH