

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD

ORGANIC CABERNET SAUVIGNON

Varietals: 100% Cabernet Sauvignon.

Growing regions: Maipú (Mendoza)

Winemaking

Harvested by hand.

Destemming and crush upon arrival at winery. Fermentation between 24°C and 27°C with a total maceration period of 20 days.

Malolactic fermentation, cold stabilization and filtration prior to bottling.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13%	4,2 g/l	5,5 g/l	3,65

Tasting Notes

With a beautiful deep-red colour of good intensity in the glass, this organic Cabernet Sauvignon presents a spicy nose typical of the varietal, with red pepper, cinnamon, and subtle floral and fruity notes. This spicy/floral complexity is also found on the palate. Good volume in the mouth with a persistent finish.

