



BODEGAS & VIÑEDOS
LUIS SEGUNDO CORREAS S.A

VALLE LAS ACEQUIAS

Cabernet Sauvignon Oak 2018

VARIETY: 100% Cabernet Sauvignon

ORIGIN: Estate Doña Ofelia, Medrano, Mendoza

HARVEST: Hand-picked in small boxes, during the first week of April.

WINE-MAKING PROCESS: Controlled fermentation. Extended maceration of the grape skins. Addition of selected yeast. 10 months in barrels of French Oak. 6 months in bottle.

DESCRIPTION: Elegant, refined, complex, well balanced.

COLOR: Shady cherry red, with violaceous tints.

AROMA: Intense, spicy, with touches of black pepper.

FLAVOR: Spicy, profound, unctuous with persistent tannin. Length and important end in mouth.

SERVING SUGGESTIONS: To be served between 16° and 18°C. In the appropriate place, it can be kept for no less than ten years. Excellent to accompany hunting meat.

ALCOHOL: 13,50%

