



Fact Sheet:

Cabra Montes, 750ml, Mendoza Province, Argentina

Varietal:

100% Cabernet Sauvignon 2004

Vinification:

These vineyards are located in the Agrelo region of the Upper Mendoza River Area at the foot of the Andes, about 3,400 feet above sea level. Here, Nature has created a unique microclimate where the average annual temperature is around 59 degrees Fahrenheit with vineyard soils being composed of clay and degraded rock from the surrounding mountains. Pure snow melt irrigates the vineyards, and along with wide thermal variations in diurnal (night and day) temperatures, contributes to the production of full bodied, deeply colored wines. The vines are trellised in rows running north to south to best expose both the vines and the rocky soil to the sun; as daylight fades into the evening, the rocks slowly release the heat stored during the day, which helps insulate the vines during the cold evenings.

Harvested by hand. Fermentation on the skins occurs in steel tanks for about 14 days. The wine is then aged for 8 months in a combination of new 225 liter French and American oak barrels.

Tasting Notes:

Deep blackberry in color and packed with cassis and red fruit aromas. Layers of smooth, fruity flavors with a touch of spice and mint with smooth tannins. Enjoy with your favorite red meat dishes and rich chocolate deserts.

Analysis

Alcohol 13.2%
 Sugar 7.1g/l
 TA 5.1g/l
 pH 3.7
 TSO 112mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CABERNET SAUVIGNON	12 x 750ml		32 lbs 4 oz	WxLxH 9 1/2" x 12 1/2" x 12 1/4"	14	4	56	