

2005
Cabernet Sauvignon
 ARGENTINA



Fact Sheet:
 SolAlto, 750ml, San Juan Province, Argentina

Varietal:
 100% Cabernet Sauvignon 2005

Vinification:
 Unique among the region's wineries and constructed in the shape of a cross, each of the four wings of the bodega houses a small winery with two sections. The first, at ground level, houses stainless steel fermentation tanks. The second, 26 feet below ground level, is used for maturing the wine and oak aging. The four wineries meet at the central chamber where they share a state of the art bottling facility, and the entire design was created to minimize handling, pumping and oxidation in order to protect the fruit flavors and aromas of their red and white table wines.

Harvested from 30 year old vineyards which grow in alluvial soils at an elevation of 3,973 feet above sea level. Fermentation occurs in steel rotor tanks between 77-80°Fahrenheit for 6 days. The wine is then aged for 12 months in new 225 liter French oak barrels at a constant temperature of 54°Fahrenheit.

Tasting Notes:
 An elegant, deep purple shaded wine that fills your glass with red fruit and cassis aromas. This is a very well balanced, smooth Cabernet with a fresh, satisfying finish. Enjoy with beef, lasagna, lamb, or for a change of pace, serve it for dessert with dark chocolate or a rich chocolate cake.

Analysis
 Alcohol 14%
 Sugar 2.8g/l
 TA 5.4g/l
 pH 3.8
 TSO 88mg/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	