

JOFFRÉ E HIJAS GRAND CABERNET SAUVIGNON

TECHNICAL INFORMATION

VINTAGE: 2006

VINEYARD LOCATION: ALTO VALLE DE UCO, MENDOZA
ALTITUDE OVER 1.100 MTS ABOVE
SEA LEVEL

YIELD BY HECTARE: 8.000 – 9.000 Kg/Ha

HARVEST: MARCH - APRIL, HANDPICKED

VARIETY: 100% CABERNET SAUVIGNON

AGEING IN OAK BARREL: 10 MONTHS, 50% OF THE WINE IN FRENCH
(70%) AND AMERICAN (30%) OAK BARRELS

BOTTLE AGEING: OVER 6 MONTHS

ALCOHOL (% /VOL.): 13.5

PH: 3.6

RESIDUAL SUGAR: 3.13 g/l

TASTING NOTES:

This wine has a deep ruby red color, with aromas of ripe red pepper, delicate spices, red fruits, and hints of fine tobacco and smoke. It is full-bodied and perfectly balanced with broad and mature tannins, which provide a long, sophisticated finish.

