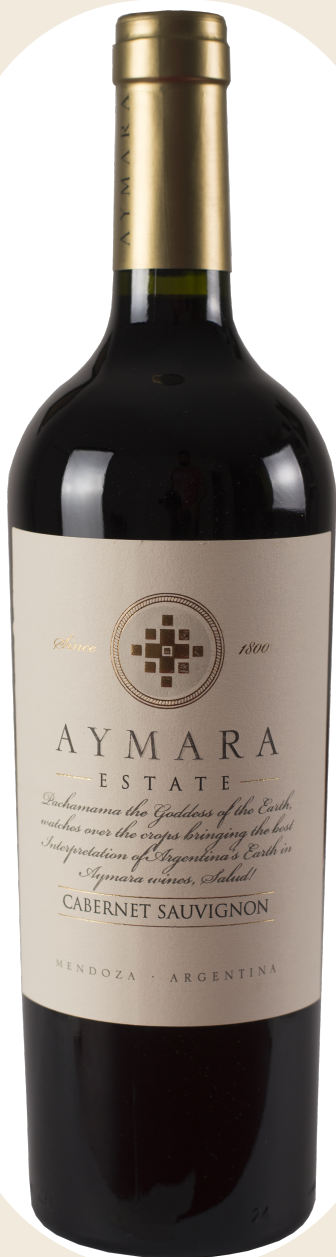


AYMARA ESTATE

CABERNET SAUVIGNON - ESTATE

TECHNICAL DATA SHEET • MENDOZA, ARGENTINA



WINE TYPE

Red wine



COMPOSITION

100% Cabernet Sauvignon



ORIGIN

Maipu, Mendoza, Argentina



BOTTLE SIZE

750 ml



VINEYARD & TERROIR

- 15-year-old estate vines
- Maipu, Mendoza
- High-altitude site at 800 m



WINEMAKING

- Manual harvest
- 2-day cold maceration
- Native-yeast fermentation in stainless steel
- Malolactic fermentation
- Temperature-controlled bottle rest



TECHNICAL PROFILE

- 14% alc./vol.
- 800 m above sea level
- Serve at 18 C. Enjoy now or cellar 1-4 years.

TASTING NOTES

COLOR

Deep ruby.

AROMA

Cedar, spice and blackcurrant.

PALATE

Medium-bodied with plum and layered spice.

FINISH

Persistent and balanced with elegant tannins.

FOOD PAIRING



Beef and grilled meats



Tomato-based pasta



Sharp cheeses

SERVING RECOMMENDATIONS



TEMPERATURE

Serve at 18 C. Enjoy now or cellar 1-4 years.

AYMARA ESTATE CABERNET SAUVIGNON

Cedar, blackcurrant and elegant tannins

ABOUT THIS WINE

Aymara Estate Cabernet Sauvignon combines cedar and spice with plum and blackcurrant. Medium-bodied and concentrated, it remains fresh and balanced through a persistent finish of elegant tannins.

AT A GLANCE

VINEYARD

Finca Alcuchu, Maipu

STYLE

Structured & Elegant

BEST WITH

Beef and grilled meats

CEDAR • BLACKCURRANT • ELEGANT TANNINS • MENDOZA