EL ESTECO

Cabernet Sauvignon

ORIGIN:

Calchaquí Valley, Argentina.

STORYLINE:

It's in the heart of the Calchaqui Valley where El Esteco winery is found. Pioneer in the art of winemaking, El Esteco has a strong sense of belonging and profound commitment to its roots since 1982. El Esteco range of wines pays tribute to the winery's history and expertise.

TERROIR:

There are few places on earth where magic really happens. The Calchaqui Valley, home of El Esteco winery, is certainly one of them. This Valley, located over 1800 meters|6000 feet hidden in the North of Argentina, displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make the Calchaqui Valley an exceptional wine region.

VARIETY:

100% Cabernet Sauvignon.

WINEMAKING:

- Concentrated bunches of small grains are manually harvested in 18Kg plastic bins
- Pre-fermentative macerations at 5°C in stainless steel tanks
- Utilization of both native and selected yeasts for the fermentation process
- Post fermentative macerations, totalize 25 days
- Natural malolactic fermentation is carried in both american and french barrels of first, second and third use
- Finalizing this process the wine is aged in the same oak barrels for 12 months.
- A careful selection of barrels is made, looking for light toasted oak in order to outstand the freshness of the fruit
- The wine is bottled unfiltered, and kept at the winery during 6 month

FOOD PAIRING:

Ideal to serve with dishes prepared with red meats and game cooked in a plow disc, stews and hard cheeses

TASTING NOTES



Ruby red, profound and clean. Tears formed in glass indicate a very good structure and concentration.



Spicy notes where black and red peppers outstand. Persistent and elegant. True exponent of a Cabernet Sauvginon from the Calchaqui Valley..



Ripe and round tannins fulfill the mouth. Black fruit and chocolate notes prevail where the oak is gently integrated with the fruit. Long and elegant persistence.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
14,5% alc/vol	3,85 grs./lt	5,92 grs./lt	3,80



