



# BARBERIS

BODEGA & VIÑEDOS  
DE FAMILIA

••• FAMILIA •••  
BARBERIS

WINES CHARACTERIZED BY THE COMBINATION OF  
FRUIT AND WOOD

	CABERNET SAUVIGNON
Varietal	100% Cabernet Sauvignon
Vineyard location	Luján de Cuyo, Mendoza, Argentina
Harvest	Mid April
Vinification	<ul style="list-style-type: none"><li>• Hauling in bins of 400 kg.</li><li>• Manual selection of clusters.</li><li>• Pre-fermentation maceration in cold for 4 days at 10°C.</li><li>• Selected yeasts.</li><li>• Alcoholic fermentation for 12 days with controlled temperatures between 27-30 °C.</li><li>• Daily remontage and post-fermentation maceration for 20 days.</li></ul>
Aging	30% in French oak barrels for 9 months. 70% in concrete wine tanks with epoxy seal coating.
Alcohol	13,8%
Total acidity	5,4 g/l
Sugar	<2 g/l
pH	3,8
Wine tasting notes	This wine has a garnet red colour with aromas of ripe red fruits, strawberries and peppers On the palate it is balanced and long lasting.

