



# BARBERIS

BODEGA & VIÑEDOS  
DE FAMILIA

FINCA  
**LA DANIELA**  
*Reserva*

SOPHISTICATED WINES, AGED IN FRENCH OAK BARRELS FOR 12 MONTHS  
WHICH FULLY EXPRESS MENDOZA'S TERROIR.

	<b>CABERNET SAUVIGNON</b>
Varietal	100% Cabernet Sauvignon
Vineyard location	Luján de Cuyo, Mendoza, Argentina
Harvest	Early 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	12 months in French oak barrels.
Alcohol	13,9%
Total acidity	5,4 g/l
Sugar	<2 g/l
pH	3,7
Wine tasting notes	Deep red and deep, with violet flashes. It highlights the typical aromas of the variety, such as black pepper, green peppers and red fruits, with aromas acquired by its passage in french oak barrels. With great structure and body, ripe tannins and a complex varietal character, with a long and expressive finish.

