

# BICENTENARIO

## CABERNET SAUVIGNON

### TASTING NOTES

This wine shows a great ruby red color. Highlights interesting fruity notes, as blackberry and fresh plum; also subtle minty notes. Its aging in oak barrels gives it soft toasty notes. In mouth presents good structure, elegant tanins and an intense finish.



### VARIETIES

85% Cabernet Sauvignon, 10% Carmenere and 5% Cabernet Franc. Varieties of clay loam soil of fluvial origin.

### AGING

60% aged in americana french oak barrels, for 12 months.

### HARVEST

Hand harvested.



### FOOD PAIRING

It is recommended to serve it with all kinds of red meats, including game meats as deer and boar. Mature cheeses are a great companion for its tanins.

### SERVING

Decant for 1 hour and serve at 18°C (64°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

