



CALIGIORE

CABERNET SAUVIGNON SINGLE ORGANIC VINEYARD 2020

ALC 14.30%

pH 3.6

RS 2.29g/L

TA 5.98g/L

PRODUCTION

500 Cases

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

AGE OF VINES

22 Years

SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

BLEND

100% Cabernet Sauvignon

WINEMAKING

VSP trellising with 3,100 vines/ha yielding 4.5 tons/acre. 5 days of cold maceration between 8 and 10°C, 7 days alcoholic fermentation and 5 days of post-fermentation maceration makes for a total of 17 days of skin contact. 8 months in stainless steel tanks with 15% of the wine aged in second and third fill French oak barrels during that time. Minimum of 3 months in bottle before release. Unfined and unfiltered. Natural cold stabilization in winter.

TASTING NOTES

Intense and lively ruby color. White pepper and black fruit aromas sit atop delicate oak note with hints of chocolate and vanilla. The mouthfeel is enveloping with velvety tannins and a pleasant acidity that enhance the freshness and persistence. Due to its full body, it is an ideal wine for pairing with beef or pork. Suitable for vegans. Certified Organic Wine.

