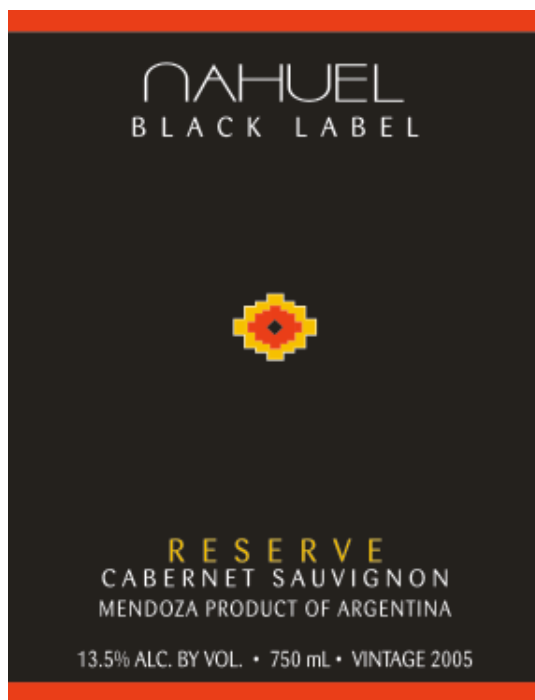


<b>Type</b>	Brand	<b>Nahuel Black Label</b>
	Vintage	<b>2005</b>
<b>Vineyard:</b>	Varietal:	Cabernet Sauvignon 100%
	Region:	Maipú – Mendoza Argentina
	Geo. Location	Maipú – 1475 Meters over sea level
	Type:	Single Vineyard
	Age:	60 Years
	Production:	5.1 Tons per acre
	Soil:	Semi desert, ph 4.1
	Plants:	Traditional Line –
<b>Analytical Data:</b>	Alcohol:	13.5% BY VOL
	Total Acidity:	5.25 Grams.
	Volatile Acidity:	0.44 Grams.
	Sugar:	3.86 Grams.
	Ph.	3.66
<b>Production Notes:</b>	Maceration:	72 Hs under control temperature 25 to 27 degrees Celsius
	Fermentation:	29 Days on standard Vase
	Oak	12 months on French oak
	Collection	In 20 Kg Boxes
	Transportation	In 20 Kg Boxes



## Sensorial Analysis

**Color** Intense Ruby

**Nose:**

- Fruit: Plum & Red Fruits
- Floral: Rose petal
- Oak: vanilla, tobacco, sweet wood, chocolate

## Tasting Notes

This French Oak Cabernet introduces itself with plum and bright fruits, balanced tannins carry throughout and the wine finishes with a smooth fade. Though this wine pairs with a number of foods, we recommend trying it with red meats and sharp chesses.