

# PIATTELLI

## RESERVE CABERNET SAUVIGNON 2013

Cafayate Valley, Salta, Argentina

High in the Andes surrounding Salta, the distinctively colorful northwest Argentina mountains formed by many geological layers—inspired our labels. The splendor of this area, with its pure water, high altitude and dramatic temperature swings, makes this not only one of the most beautiful but also one of the premier grape growing regions in the world.

- Grapes were hand-picked and sorted
- Grapes underwent 3 days of cold maceration
- 100% Cabernet Sauvignon
- Wines were clarified, bottled, and aged for 4 months
- Aged for 10 months in French and American Oak barrels
- Bottled-aged an additional 6 months

### ANALYTICAL DATA:

|          |                |      |       |
|----------|----------------|------|-------|
| 14.5%    | ALCOHOL        | 3.78 | pH    |
| 4.70 g/L | RESIDUAL SUGAR | 790  | CASES |
| 6.12 g/L | TOTAL ACIDITY  |      |       |

**TASTING NOTES:** Deep purple in color with bright aromas of red fruits and spices. A full-bodied and mouth-filling red with smooth tannins, leading to a long and elegant finish. Pair this wine with red meats and roasted vegetables.

