



L.A. Cetto

Reserva Privada

Cabernet Sauvignon



Varietal: 100% Cabernet Sauvignon

Soil:

Elevation:

Practice: 100% natural and sustainable methods and green practices.

Dry Extract: gr / liter

Appellation: Guadalupe Valley

Production: cs

Alcohol %: 14

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Elegant and complex black fruit aromas with hints of spicy tobacco, vanilla, and anise. The palate follows up with velvety layers of cacao, tobacco, and leather. Full-bodied with excellent balance and a long, elegant finish.

Vinification: Fermented lasts for 25 days.

Aging: The wine then spent 12-18 months in French oak and a further 18 months in bottle before release.

Food Pairing : A delicious match with mature cheeses and good cuts of meat.

Accolades

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