



Sierra Blanca

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 %: 13.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: It is a wine with structure and body but with soft tannins that come exclusively from its skin. With intense fruity notes of a young wine expressing the character of a mature wine

Vinification: At a constant temperature of 28° C; and at the third day of fermentation, the seeds, that are concentrated at the conical part of the tank, are eliminated.

Aging: 6 months in American oak barrels

Food Pairing : With aperitifs; chips, soups, wildfowl, grilled steaks, grilled pork, grilled venison, soft cheeses and medium intensity cheeses.

Accolades

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