



BODEGAS & VIÑEDOS



AMPAKAMA

CABERNET SAUVIGNON

Ruby red in colour, with ruby rims, and a very special scent of gooseberry. Pepper, blackcurrant and chocolate, with sweet tannins and a very fine structure, made this wine a strong drink, appropriate to go with grilled meats, pasta with red sauce and mushrooms. The serving temperature is 16° - 18° C.

Year: 2009.

Date of harvest: March, second fortnight.

Conduction: espalier system.

Irrigation: by dripping with meltwater from the Cordillera de los Andes.

Harvest: manually, in boxes.

Varietal: 100% Cabernet Sauvignon.

Analytic data

Alcohol: 14° g/l.

Total acidity: 5.20 g/l.

Residual sugar: 4,2 g/l.

pH: 3,75.

Dry extract: 31.84 g.

Production: 7.500 cases x 12 bottles.

