

Acordeón Cabernet Sauvignon

Every year Finca Ferrer, located in Gualtallary, Tupungato, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the character of this unique terroir.



Winemaking:

100% Cabernet Sauvignon.

Hand-harvested grapes with yields of 6 to 6,5 ton per ha. Fermented in stainless steel vessels to capture the variety's aromatic and bright fruit flavors, all the typical notes of this magnificent place, in the Uco Valley.

Tasting notes:

Red cherry color, bright and clean, with red tones and pink, lightly purple hints, well integrated legs. Medium intense nose, where the black pepper and red prunes aromas dominate the entrance, followed by notes of tobacco leaves, cassis, clove and blackcurrant. In the mouth, easily drinkable, fresh, spicy and gentle on entrance, soft tannins,

lightmedium body and a short and pleasant peppery after-mouth.

Service: 16° - 18° C.

Food Affinities:

Great wine to go with grilled red meat as sirloin steaks or pork ribs. Perfect match for an entrecôte or rib eye with black pepper sauce.