

VIENTO SUR



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. No oak was used during the winemaking, in order to obtain a young and fresh wine, full of the typical notes coming from 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, easy drinkable, fresh, spicy, soft tannins on the entrance that evolve to a light structure ones, with light-medium body and a short peppery after-mouth. Service: 16° - 18° C.

Food Affinities

Delicious match for a full lunch, from the antipasto, salads, grilled or baked vegetables to the main dishes, including pasta, meat, chicken or turkey, especially grilled or with peppery or creamy sauces.