

## contempo Cabernet Sauvignon 2016

### STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

### VINIFICATION

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves. Maceration Period: 3 days in contact with its solid parts. Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled. Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

### TASTING NOTES

Intense and complex aromas have hints of cherry, blackberry and a touch of ripened green pepper. A reddish-purple color stands out in the glass. Full-bodied on the palate, with well integrated acidity and a nice tannic structure that provides a long and lasting finish. Perfect with filet, burgers, pizza, and sharp tangy cheeses.

### ACCOLADES:

- ◆ **90 POINTS** - World Wine Championships Award: Gold Medal - Best Buy (\*latest rating)



REGION: Famatina Valley - La Rioja, Cuyo Region, Argentina  
VARIETAL: 89% Cabernet Sauvignon, 7% Syrah, 4% Malbec  
VINTAGE: 2016  
ACIDITY: Balanced

