SOL DE MAYO



2016 Sol de Mayo Cabernet Sauvignon

Argentina > Cuyo > Mendoza North Cabernet Sauvignon

Bright and attractive ruby red in colour, the nose has spicy aromas, underpinned with blackcurrants and a hint of pepper. Medium bodied with ripe dark fruit flavours, well structured with soft tannins, elegant spice and a long finish.

About us

Sol de Mayo translates as the "Sun of God" and is a representation of the Inca sun god "Inti", one of the national emblems of Argentina. The symbol can be traced back to the Argentine Revolution of May 1810 when, as the Spanish were overthrown the sun broke through the clouds.

Our Sol de Mayo range are sourced from Mendoza, the winery has over 200 hectares of vines, some dating back more than 60 years. Due to the high altitude and low humidity in this region these vineyeards require the use of little or no pesticides.

The wines are designed to be easy drinking, yet still retain their true varietal typicity.

Terroir

The land is virgin, little cultivated and its health and mineral contents make is ideal for grape growing. Tulum's valley soils are typical of the regions.

Viticulture

Our vineyard training system is a high trained vines cordon trellis system which is the most favourable for obtaining high quality harvests in this region.

Vinification

Temperature controlled fermentation takes place at between 24 and 28C. Malolactic fermentation gives the wine finesse and elegance. Treatment with oak helps make a smooth and intergrated wine. After cold stabilisation, the wine is bottled and then placed in underground cellars at controlled temperature and humidity.

Recommendation

Serve with all kinds of pasta and pizza dishes. Also great with tomato based stews.

Alcohol: 13.00 %
Sugar: 4.50 g/l
Acidity: 5.30 g/l

EAN: 7798079373974