

PROEMIO

Proemio Wines

*Authentic
Wines*



AGING: *Un-oaked*

VARIETAL/S: *Cabernet Sauvignon*

WINEMAKER: *Marcelo Bocado*

BOTTLES PRODUCED: *30.000*

CELLAR RECOMENDATION: *3 years*

ORGANIC CERTIFIED

RESIDUAL SUGAR: 2,7

TOTAL ACIDITY: 5,63

PH: 3,88

ALCOHOL: 13,7

VINEYARDS: *10 year old vineyards in Russell - Maipú (at 2,624 ft asl) - Sustainable growth.*

SOILS: *Limestone - Calcareous - Alluvial.*

VINIFICATION: *Manual harvest. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined.*

TASTING NOTES

Deep red color with ruby sparkles. Aromas of blackberries and pepper with notes of cherries. A great fullness in the mouth with a mixture of red fruits, spices, sweet tannins and a harmonious finish.