



Navarro Correas Colección Privada, Cabernet Sauvignon

Intense violet color, flavors of blackberries, spices and sweet paprika.
Soft texture, fresh and prolonged finish.



LOCATION

Region: Agrelo, Mendoza,
Argentina.
Appellation: Mendoza.



SOIL

Sandy and rocky.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.
Age of vines: 10 years old.
Density of plants: High w/ low yields.



WINEMAKER

Fernando Ravera,
Fabian Gardino.



VINIFICATION

Manual harvesting. Fermentation in
stainless steel tanks. Maceration for
15 days.



VARIETALS

100% Cabernet Sauvignon.



BARREL

French oak.



RESIDUAL SUGAR

4 grams per liter.



MATURATION

6 months in the barrel.
6 months in the bottle.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

70,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Well roasted red meats with herbs and
spices, stuffed pasta, hard and semi
hard cheeses.



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