



# 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

info coming soon.



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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