



The Wait Cabernet Sauvignon – Technical Sheet

ORIGIN: La Holanda, Lavelle- 40 Km.from Mendoza city at 750 mts asl

VARIETY: 100% Torrontés

SOIL: Franco arenoso

CULTIVATION: Manual and mechanic works between rows, envelope and canopy.

WINE–Parral and espalier.

TRAINING SYSTEM:

DENSITY: 3.200 plants by ha

YIELD: 12.000 lts. by ha

AGE: 25 years

HARVEST: Manual without leaves

FERMENTATION: Skin maceration at low temperature (14°C). Fermentation with selected yeast lasts 15 to 20 days.

COLOUR: It is of a red intense, delicate and deep ruby, with red reflections.

AROMA: Combination of aromas as red and black ripe fruits like blackberry, black currant and pepper. Being very aromatic and nice.

FLAVOUR: Full-bodied red wine with sweet tannins and a balanced acidity. Good structure. Smooth, with jam sensations plum and dry fruit. Complex and long finish.

www.thewaitwines.com