



ENOCLASSICA selection

DOMADOS Cabernet Sauvignon Estate

Producer Domados

Winemaker Daniel Spigatin

Estate Founded 1920

Country Argentina

Region Mendoza

Appellation Altamira, La Consulta, Valle De Uco

Grape Varietal 100% Cabernet Sauvignon

Soil Composition Calcareous and clay

Elevation 1200 meters

Fermentation Method The clusters are selected manually before they are poured into the de-stemmer. The 10% of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about 7 days at a controlled temperature. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Aging Placed in French oak barrel for a period of 12 months. Finally, the wine is careful bottling and put at a controlled temperature resting in the cellar.

Alcohol Content 14%

Tasting Notes Bright, intense and deep red hues. Notes of red and black forest fruits, with subtle hints of peppery spices. On the palate, hints of red and black fruits emerge. Extraordinary zest, full bodied with a lingering finish.

