



3L NATURAL ORIGINS ORGANIC CABERNET SAUVIGNON



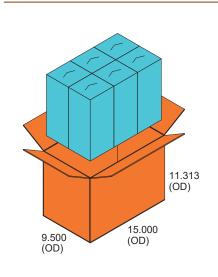
Vintage: 2019

Varietal: 100% Organic Cabernet Sauvignon

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft.

altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest between the end of March and beginning of April. Fermentation with selected yeast at a maximum temperature between 25°C and 27°C for 15 days.



LOGISTICS50.88

– TECHNICAL DATA 👸 –

Case: contains 6 3L Packs

Pallet pattern: 4 layers with 13 cases per layer Total of 52 cases or 312 individual cartons.

UPC 879716002031 SRP: USD 19.99



Ilntense ruby red color. Fresh and clean with berry aromas and flavors. Medium body.

