

Cabernet Sauvignon 2022

BACKGROUND

Established in 2002, nestled in Argentina's San Juan region, Bodegas Callia embodies modernity and innovation. This well crafted range of wines exudes freshness and vibrancy, boasting an inviting fruit-forward profile that promises exceptional value for consumers. Sourced from vineyards employing sustainable practices, the winery is steadfast in its commitment to preserving local ecology and conserving resources for the region's future.

TERROIR & VINTAGE NOTES

The vineyards are located in the Tulum Valley at an average elevation of 2,130 feet above sea level, and contain alluvial soils ranging in quality from sandy loam to clay loam. With more than 300 sunny days a year, little rainfall (3.5 inches annually) and low relative humidity. This area favors the vineyards with healthy development through the end of the ripening stage. Meltwater, used for irrigation, is stored in reservoirs and channeled through canals to the vineyards, where a pressurized drip-irrigation system is employed to optimize the use of this area's scarce and valuable resource.

WINEMAKING & AGING

Once received at the winery, the grapes were destemmed then fermented in stainless steel tanks at an average temperature of 84°F for about 9 days with daily remontage. The wine was then racked and underwent malolactic fermentation during its 4 months of aging in contact with American oak. The wine was then filtered and bottled.

TASTING NOTES

Fruity aromas of blueberry and strawberry followed by spicy notes. Well-balanced palate with a hint of spice and a pleasant acidity.



ORIGIN

San Juan, San Juan, Argentina

GRAPE VARIETIES

100% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 6.3, RS: 4.1, Ph: 3.67,
Closure: Screw Cap

WINEMAKER

Gustavo Daroni



750ML

750ML

750ML

