



SALVADOR PATTI
BODEGA Y VIÑEDOS

CABERNET SAUVIGNON

Varietal: 100% Cabernet Sauvignon

Harvest:

2018. Manual harvest with boxes, during the first week of April.

Breeding:

90 days in stainless steel tanks, in contact with French and American oak staves.

Tasting:

Intense and deep red-colored wine. On the nose, pepper and vanilla are perceived, along with tobacco notes. Full-bodied wine, promising a delicious astringent finishing and a soft aftertaste.

Alcohol: 13,00 % v/v



Tecnología en bag in box



Longer Conservation: The wine is packaged with a flexible and vacuum pack and has no contact with the oxygen. This allows to keep the wine qualities intact, up to 4 months after it is opened.



Savings: It contains 3 l of varietal wine which equals 4 bottles of 750 ml.



Environment Preservation: With a 100-times lower carbon footprint, Bag in Box causes less contamination and waste.



Convenience: Unbreakable pack, easy to carry, lighter and less room needed.

