

viña las perdices

PARTRIDGE CABERNET SAUVIGNON



Partridge was initially created in 2009 to complement Viña Las Perdices portfolio with a new entry level line in international markets. The line managed to position itself as one of the favorites among those consumers looking for a classic and quality product.

Brand:	Vina Las Perdices
Region:	Agrelo, Luján de Cuyo, 1030 meters above sea level
Varietal:	100% Cabernet Sauvignon
Color:	Red
Alcohol:	14.0%
Aging:	8 months in French and American oak barrels
Size:	750ml
Country:	Argentina
Winemaking Process:	Cold pre-fermentation maceration for 4-5 days at 8°C. Addition of selected yeasts. Alcoholic fermentation for 12 days. Temperature controlled between 24-26°C. Daily délestages at the beginning of the fermentation.
Temperature:	16-18°C
Food pairing:	Ideal combination with meat or dishes with spicy sauces.

TASTING NOTES: Ruby red color. Pepper and cherry notes. Tobacco and vanilla due to oak aging. Good structure, friendly and bulky on the palate.