



---

## 2005 Cabernet Sauvignon

---

### GRAPE COMPOSITION

100% Cabernet Sauvignon - Organically grown grapes

### ORIGIN

Santa Rosa vineyard, Mendoza

### VINE -TRELLYSING SYSTEM

Parral Zuccardi

### HARVEST DATE

Hand picked grapes in plastic boxes during the third week of March.

---

### VINIFICATION

In stainless steel tank, with dry selected yeast at 15-18° Celsius.  
Skin maceration for 10 days

---

**ALCOHOL:** 13.5% vol.

**TOTAL ACIDITY:** 4.76 g/l

**RESIDUAL SUGAR:** 2.78 g/l

---

### COLOR

Intense red ruby color.

### AROMA

Nice fruit aromas of red and black fruits like cassis, black cherries and spices like black pepper, sweet pepper.

### FLAVOR

Medium bodied, well balanced wine with soft tannins and long finish.

**RODOLFO MONTENEGRO**

*Winemaker*



---

### FAMILIA ZUCCARDI

Ruta Provincial N° 33 - Km. 7,5 - Maipú - Mendoza - Argentina (M5531)  
Tel: (+54 - 261) 44 10000 - Fax: (+54 - 261) 44 10010 - e-mail: [info@familiazuccardi.com](mailto:info@familiazuccardi.com)  
[www.familiazuccardi.com](http://www.familiazuccardi.com)