



TRAVERSA

CABERNET SAUVIGNON



- Variety: 100% Cabernet Sauvignon
- Kg per hectare: 12,000
- Alc 12.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 ° F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking:
Grapes are selected and picked by hand
Short cold maceration of grapes for 3 days in stainless steel tanks
Fermentation with controlled temperature between 22-26°C in stainless steel tanks.
- Tasting notes: Intense ruby color with violet tones. A fresh herbal aroma with hints of green pepper and spice notes make a seductive nose. Elegant structure, fleshy and complex flavor. Ideal to accompany semi-hard cheeses, red meats, game roast and casserole meals.

Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.