





CABERNET dela MERCADO

MADE WITH ORGANIC GRAPES



1L CABERNET SAUVIGNON DEL MERCADO 2024

GRAPE VARIETIES

100% Cabernet Sauvignon

TERROIR

Uco Valley, Argentina

VINIFICATION

Fermentation with indigenous yeast, maceration for 20 days. Malolatic fermentation and aging in concrete vats. Half of the wine is fermented with whole cluster. Unoaked.

TECHNICALINFO

ALCOHOL TOTAL ACIDITY 14.00% ABV 2.00 g/l

TASTING NOTES COLOR: Ruby color with purple hues.

AROMA: Notes of mature forest fruits such as blackberries and blueberries, complemented by subtle spicy notes of black pepper, paprika and herbal touch.

FLAVOR: Round, balanced with soft tannins and lively acidity. It has a mouth end of intense dark fruit presence.

RESIDUAL SUGAR 2.00 g/l

Santa Julia Cabernet del Mercado reflects our daily respect for and commitment to nature. his wine is meant to be enjoyed at your dining table with the freshest food. he fruit, herbs, and flowers on the front label communicate all of the aromas and flavors expressed in this wine. he wine is both fresh and modern, produced with little intervention, just as your food is from the farm to the table.



UPC: 0 89832 92041 0 12pk | 1L

