



# Budini

## CABERNET SAUVIGNON

### **About Budini**

Budini is named after the rare and beautiful wild pampas cat of Argentina, *Oncifelis colocolo budini*. This furry and elusive cat can be found from the grassy grazing plains of the Argentine pampas to the high-elevation foothills of the Andes where Argentina's finest wine grapes are grown. There are few photos of this attractively striped feline which has the unusual ability to make itself look much larger than it actually is by straightening its fur up to almost 3 inches when frightened. Its diet consists primarily of guinea pigs, ground-dwelling birds, and even poultry. And while the average American wine drinker sticks closer to the poultry end of this diet, they are still faced by a wine-buying dilemma that parallels the fate of this exotic cat—great wines at great prices are becoming an endangered species. Budini is a harbinger of a new breed of wine—ripe with fruit character, excellent structure with fine and perfectly mature tannins, easy to enjoy, and easy on the pocketbook. It might even make you purr after a few glasses.

### **The Details**

Vintage:	2006
Varietal Composition:	100% Cabernet Sauvignon
Vineyard Locations:	Agrelo
Avg. Vineyard Elev.:	3,280 feet
Avg. Age of Vines:	38 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	9 months in 50% 1-year French and 50% 1-year American barriques.
Fining:	None
Filtration:	None
Alcohol:	14%
pH:	3.8
T.A.	5.31
Total Case Production:	2,000 cases

### **Tasting Notes/Food Pairing Suggestions**

Aromas of fresh red currants, plum and a touch of oak. This medium-bodied Cabernet has lots of ripe red fruit character, good structure, ultra-fine tannins and a clean, ripe fruit finish. Very nice wine for the money and drinkable by itself or with food. Drink it tonight or over the next few years to enjoy the Cabernet fruit flavors at their best. It will pair well with traditional Cabernet-friendly foods like hamburgers, grilled or roasted chicken, pork and mild cheeses.

