



HERMANOS

CABERNET SAUVIGNON 2014

Intense Salta terroir gives a new face to Cabernet, adding distinctive minerality to this well-known varietal.

WINERY BACKGROUND: Grown in northern Argentina's extreme region of Salta, Hermanos wines express the unique characteristics of the high desert with approachable flavors and unbeatable value. Hermanos vines are nourished by the ultra-pure water that percolates from the Andes mountains that tower above the vineyards. The consistent and extreme solar intensity above 6,000-foot altitude gives the wines intense aromas and soft tannins.

The Domingo brothers, or "hermanos," form a team of a second-generation winemaker (Rafael), a viticulturist (Osvaldo), and a businessman (Gabriel, who is also a goat cheese maker). Their family was instrumental in pioneering the Cafayate Valley of Salta, often having to build their own roads and gravity-fed reservoirs in order to grow vines in their ideal terroirs.

VINEYARD & WINEMAKING DETAILS: The Vineyards are located in Valle de Cafayate (Salta). The grapes are hand-harvested and aged for 3 months in oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Bright aromas of red currant, strawberry, cocoa, and spices. Medium-bodied with mouthwatering acidity and a long, refreshing finish. Pair with beef stew, BBQ chicken or a caramelized onion tart.

VINTAGE 2014

VARIETAL COMPOSITION
100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION
6,970 feet

AVG. AGE OF VINES 19 years

ALCOHOL 13.9%

CASES IMPORTED 3,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002102



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