



QUITO 2011



HONG KONG 2017



TRAVESIA

GRAPE VARIETY: 100% CABERNET SAUVIGNON

MATURITY: 18 months in Oak Barrel

COUNTRY - REGION:

San Miguel del Morro, Guayas, Ecuador

Chalky Soil

DATA ANALYSIS :

Alcohol 20° C % v/v:	14.00
Reducing Sugar g/l:	0.80 g/l
Volatile Acetic acid g/l:	0.43 g/l
TOTAL Tartaric acid g/l :	5.36 g/l
FREE SO2 mg/l:	45 mg/l
TOTAL SO2 mg/l:	86 mg/l

DESCRIPTION:

SIGHT: Deep bright ruby red.

AROMA: Its aroma unites peppers, plums, cloves, red and black fruits.

TASTE: Structured wine, elegant and smooth tannins that makes it powerful and balanced with hints of oak.

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