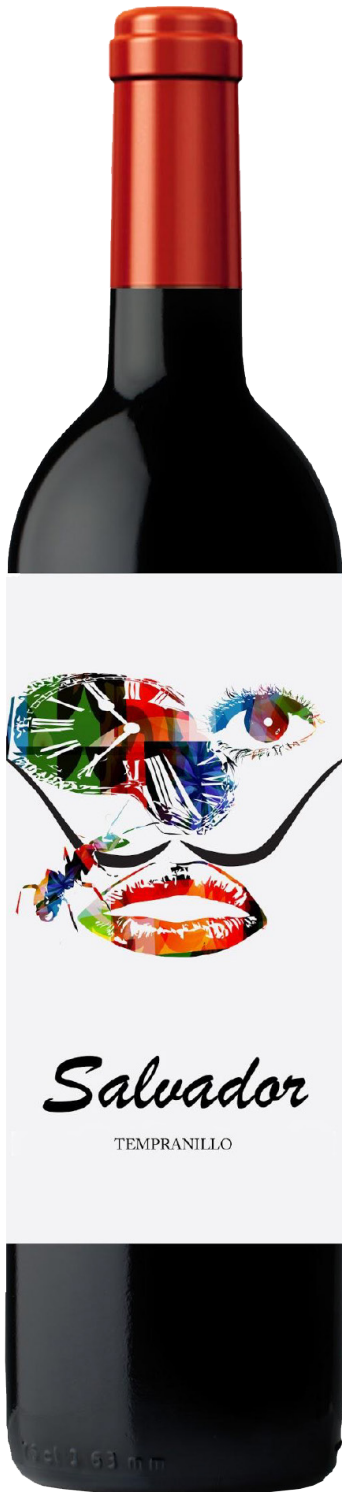


Salvador

CABERNET SAUVIGNON | TEMPRANILLO



Salvador Cabernet Sauvignon is made with the traditional maceration method in which the red grapes are let to rest in the juice for around 12 days and afterwards the entire batch is transferred to the fermentation tanks.

Profile



Salvador Cabernet Sauvignon stands out for the intensity of aromas of fresh strawberries and raspberries together with peppery notes. Balanced and soft tannins, the aromatic harmony persists on the finish. Best when paired with food.

Pair



Characterized by a great food-pairing versatility. It is an ideal choice for pizza, pasta dishes, salads and light dishes.

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Hand-crafted wines made for wine lovers like us.

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