

RESERVA CABERNET SAUVIGNON



VARIETALS

100% Cabernet Sauvignon

REGION

Luján de Cuyo, Mendoza

MONTH OF HARVEST

April

HARVEST METHOD

Hand-harvested

WINEMAKING

Cold maceration for 5 days followed by fermentation in temperature-controlled tanks at 25-27°C with 3 pump overs per day. The total maceration period takes 20 days.

TASTING NOTE

This is very fresh and elegant Cabernet Sauvignon with powerful aromas of blackcurrant and a touch of mint. Well balanced with a lovely structure, this wine has ripe tannins and a round finish. Made in a riper style showing red fruit flavours intertwined with a hint of French oak.

FOOD PAIRING

Best served with all kind of meats and strong cheeses.

