

CABERNET SAUVIGNON



VARIETALS

100% Cabernet Sauvignon

REGION

Mendoza

MONTH OF HARVEST

April

HARVEST METHOD

Machine-harvested

WINEMAKING

Cold maceration for 3 days followed by fermentation in temperature-controlled tanks at 24-26°C with 3 pump overs per day.

TASTING NOTE

Ruby red colour.
This Cabernet Sauvignon is fresh and crisp on the nose with nice aromas of blackcurrant and a touch of mint.
The palate is rich with a good structure, round tannins and a good acidity.

FOOD PAIRING

A great match for grilled meats, duck recipes, and mature cheeses.

