

# 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.

## AWARDS

2023 vintage

90 points, James Sucking 2025

