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 2025 vintage	90 points, James Sucking 2026