



MENDOZA

VINEYARDS



RESERVE

Cabernet Sauvignon

VINTAGE

Low yields due to moderate frosts in the Uco Valley, early harvest and perfect balance. After the 2016 Harvest, the coldest and scarce in three decades, due to the El Niño phenomenon, 2017, we had another vintage of low yields. Spring frosts, caused by a drier and slightly colder climate than usual, reduced yields.

VINEYARDS

Agrelo, Luján de Cuyo, Mendoza.

SOIL

These old vineyards are located between 900 meters above sea level and have a yield of 100 qq / ha. The irrigation is superficial.

WEATHER

The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 °C and an annual rainfall of 200 mm.

WINEMAKING

The harvest is done manually in plastic boxes of 20 kilos from the end of March until the beginning of April. We choose to make long fermentations and maceration to improve its round character. Alcoholic fermentation is done with native yeasts at 22 degrees Celsius. During skin contact we gently pump over the wine in order to not let the skins freeing strong herbal aromas and tannins.

STORAGE & SERVING

6 Years Service temperature 16 °C

OAK STAGE

The subtlety of the wood is contributed by 30% of the blend that remains in barrels for 12 months.

TASTING NOTES

Intense ruby red color with violet reflections. Fresh cassis, raisins and blackberries stand out. In a second moment subtle notes of herbs appear. Caramel and vanilla denote its passage through oak. In the mouth, its structure is well balanced with a sense of sweetness with soft tannins. Average length, fine and elegant.