

CABERNET SAUVIGNON 2022

— GRAPE VARIETY

100% Cabernet Sauvignon

This Cabernet Sauvignon is the result of the careful selection of various plots from vineyards in Alto Agrelo, located in Mendoza, where the Cabernet Sauvignon variety thrives.

— WINEMAKING

Harvesting takes place in mid-March, focusing on clusters from predominantly clayey soils. The winemaking process begins with destemming and a 24-hour cold maceration. Fermentation occurs at controlled temperatures between 24°C and 26°C, lasting for approximately two weeks. This duration is chosen to achieve proper extraction of aromatic and phenolic compounds.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



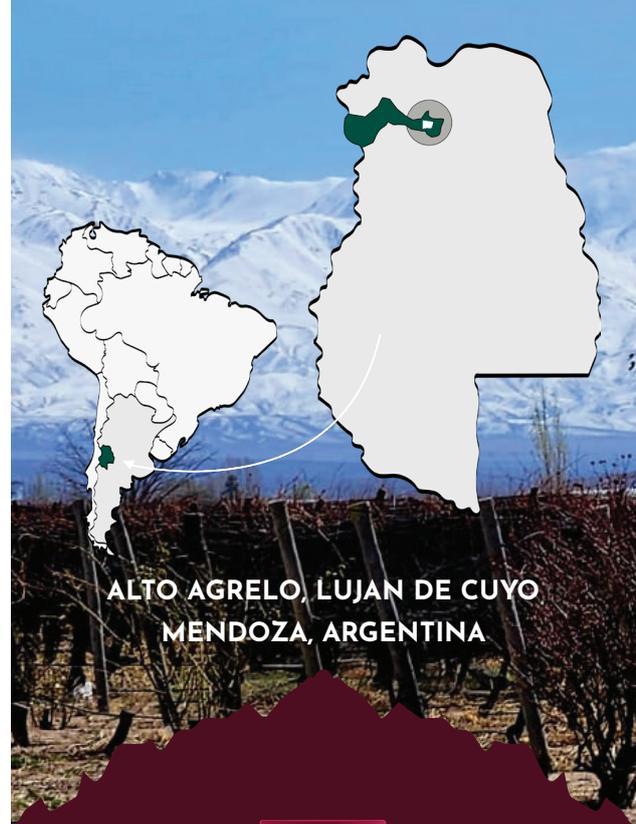
— AGING

Aging takes place in two types of containers: concrete tanks and oak barrels. A portion of the wine is aged in previously used American oak barrels for a period of 6 months.

— AWARDS



— TASTING NOTE



ALTO AGRELO, LUJAN DE CUYO
MENDOZA, ARGENTINA

