

CABERNET SAUVIGNON RESERVA 2022

— GRAPE VARIETY

100% Cabernet Sauvignon

This Cabernet Sauvignon is the result of a meticulous selection of plots located in two regions of Alto Agrelo. We work with different levels of ripeness, aiming to achieve an expression that combines complexity and balance in this exceptional wine.

— WINEMAKING

Harvesting takes place in mid-March in both plots, taking advantage of the unique profiles of the grapes from each site to create a harmonious and complete wine. The process begins with destemming the grapes upon arrival at the winery, followed by a brief pre-fermentation contact, and then fermentation at controlled temperatures between 24°C and 26°C for a period of two weeks.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



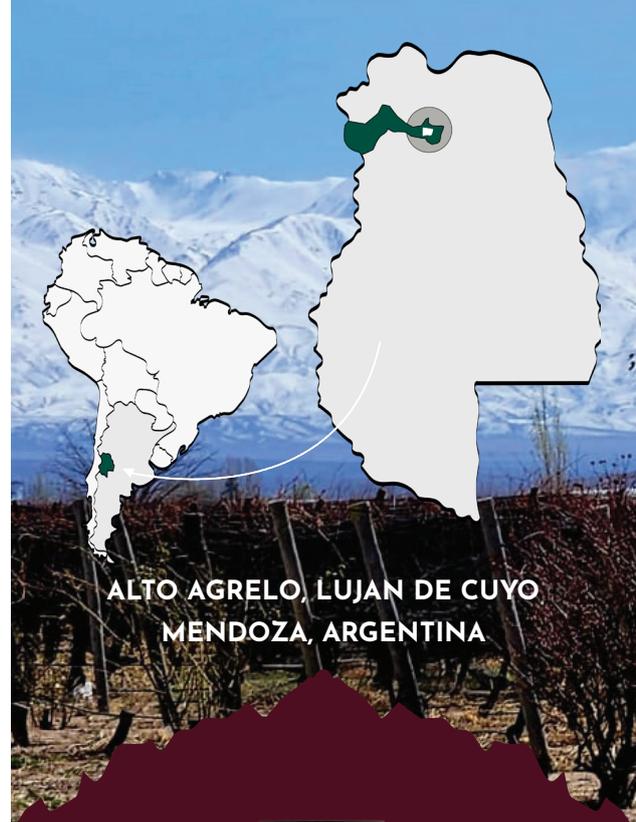
— AGING

The aging of this Cabernet Sauvignon occurs in steel tanks, with a portion of the wine in American oak barrels of various ages, enriching its structure and character for 8 months.

— AWARDS



— TASTING NOTE



**ALTO AGRELO, LUJAN DE CUYO
MENDOZA, ARGENTINA**

