



MENDOZA

VINEYARDS



RESERVE 2021 **Cabernet Sauvignon**

VINEYARDS

Luján de Cuyo, Mendoza.

SOIL

Poor clay soils with a The yield per hectare is 10 tons, grown on trellis and drip irrigated. Located at an altitude of 1050 meters above sea level and the annual rainfall average is 200mm.

WEATHER

Climate with warm days and cool nights, with an average temperature range from 14 °C.

WINEMAKING

Harvesting is done in April. Grapes are destemmed with soft grain breakage. The must is cooled and traditional fermentation is performed for 15 days at 26°C. Skin contact continues for 10 days after fermentation. Malolactic fermentation takes place after maceration in stainless steel tanks. The blend is aged in barrels for 15 months.

TASTING NOTES

Intense red color. Notes of black currant, rasins and peppermint layered with oak aromas. In the palate is soft, velvety and intense.