



Gauchezco Reserve Cabernet Sauvignon 2017

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| Grape variety | 100% Cabernet Sauvignon |
| Vineyard details | 50% Vista Flores, Valle de Uco. 50% Barrancas, Mendoza . Sandy-loam soil, drip irrigation. |
| Vine cultivation | Vertical shoot position trellising (VSP) |
| Harvest details | Hand picked in cases in the first week of April. |

VINIFICATION

Bunch selection. Grapes were destemmed and crushed. Maceration Before fermentation for 48 hrs. 15 days of alcoholic fermentation. Natural malolactic fermentation.

Ageing process: 60% French and 40% American oak barrels for 8 months. Ageing In bottle for 6 months.

TASTING NOTES

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| Color | Ruby red with dark violet overlays. |
| Nose | Intense and complex where green pepper, black cherry and boysenberry come together with notes of vanilla and dark chocolate. |
| Palate | Well balanced and has as a harmonious structure sustained by sweet and mature tannins, providing a long and persistent finish. |

Food pairing *Enjoy it with lamb, spicy dishes and ripe chesses.*