



CABERNET SAUVIGNON 2017

Variety

100% Cabernet Sauvignon.

Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

Vinification

Harvest in optimum maturity due to the favorable terroir of Agrelo. Micro vinification in a stainless steel tank at a controlled temperature. Cold pre-fermentation maceration for 5 days and post-fermentation maceration of balanced extraction. Malolactic fermentation.

Aging

18 months in French and American oak barrels, with a preponderance of the first.

Tasting notes

Deep red color. Aromas of ripe fruit, anise, eucalyptus, roasted pepper, tobacco and chocolate. Mouth: spicy entry with velvety tannins. Tasty and balanced with elegant, complex and persistent finish.

Alcohol	14.50 %
Acidity	5.20 g/l
Residual sugar	1.10 g/l

