

Reserve

CABERNET SAUVIGNON 2018

Variety 100% Cabernet Sauvignon.

Vineyard location Agrelo, Luján de Cuyo, Mendoza.

Vinification

Alcoholic fermentation in stainless steel tanks with a total maceration of 20 to 25 days. 100% malolactic fermentation.

Aging

This wine is aging 12-14 months in French and American oak barrels.

Tasting notes

Ruby red color. Intense and complex aromas. The plum jam with cassis and red fruits stand out. The oak brings aromas of vanilla, chocolate and dulce de leche. Balanced with long finish.

| Alcohol | 14.60 % |
|----------------|----------|
| Acidity | 6.20 g/l |
| Residual Sugar | 2.60 g/l |



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