



SPOSATO

FAMILY VINEYARDS

Reserve

MALBEC CABERNET SAUVIGNON 2017

Variety

50% Malbec.
50% Cabernet Sauvignon.

Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

Vinification

Each varietal is fermented separately.
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 of first and second use.

Tasting notes

Intense red color. Complex aroma, where the
aromas of red fruits, cassis and menthol stand out.
The oak provides vanilla and roasted coffee in
balance with the fruit. In the mouth it presents ripe
and sweet tannins. Long and elegant end.

Alcohol	14.40 %
Acidity	5.70 g/l
Residual Sugar	2.85. g/l

