

# Premium Reserve

# CABERNET SAUVIGNON 2018

# 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 and sucrose entry with good presence of tannins. Tasty and balanced with elegant, complex and persistent finish.

Alcohol	14.7%
Acidity	5.85 g/l
Residual sugar	2.40 g/l

