



# ESTATE

## CABERNET SAUVIGNON

*Our family has its roots in the wine industry, with more than 80 years of experience.*

*Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.*

**Harvest Year**  
2020

**Origin**  
Valle de Uco-  
Agrelo-Luján de Cuyo

**Alcohol**  
14%

**Variety**  
100% Cabernet Sauvignon

**Soil**  
Deep sandy loam

**Winemaking**  
Selected grapes with fermentation at a controlled temperature. Aging 6 months in 50% american and 50% french inner staves.

**Tasting Notes**  
Color: Intense, purplish ruby red.  
Aroma: Spiced with berries and black fruit such as morello cherry and cassis. Notes of tobacco, chocolate and vanilla.  
Mouth: Refined, good tannic character, deep, long aftertaste.

**Food Pairing**  
Red meat, game, pasta with red sauce or pesto sauce, and semi-hard cheese.

**Aging**  
All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months.

**Serving Temperature**  
Best served between 16-18°C.