



Vintage: 2018

Variety: 100% Cabernet Sauvignon

Growing region: Barrancas, Maipú, Mendoza.

Altitude: 850 meter above sea level.

Vinification: Traditional fermentation and maceration. The process was carried out at a controlled temperature to preserve the wine's color and aroma potential. Malolactic fermentation, 30% of the wine is aged in American oak. Stabilization and bottling. Aging in the bottle for 6 months.

TASTING NOTES

Color: Deep red with ruby hues.

Aroma: Typical notes of pepper combined with fruity notes. Red currants aromas prevail but it also displays some soft smoky notes.

Flavor: Intense, its young tannins provide good structure and presence in the palate. It has a long, lingering finish.

Suggested pairing: Grilled beef tenderloin with smashed potatoes. Barbecued ribs with grilled vegetables.

Ideal service temperature: 18°C - 64°F.