



MENDOZA

VINEYARDS



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GRAND RESERVE CABERNET SAUVIGNON



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Luján de Cuyo, Mendoza.

SOIL

These old vineyards are located between 900 meters above sea level and have a yield of 100 qq / ha. The irrigation is superficial.

WEATHER

The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 °C and an annual rainfall of 200 mm.

OAK STAGE

Its stage for 15 months, through Allier oak barrels, one year of use and medium toasting in combination with American oak, together with the excellence of this wine, giving non-invasive subtleties.

WINEMAKING

The harvest is done manually in plastic boxes of 20 kilos from the end of March until the beginning of April. We choose to make long fermentations and maceration to improve its round character. Alcoholic fermentation is done with native yeasts at 22 degrees Celsius.

STORAGE & SERVING

*Wine designed for 5 year old guard.
16 ° Service*

TASTING NOTES

Intense red color. Notes of black currant, raisins and peppermint layered with oak aromas. In the palate is velvety and intense leaving a sweet sensation in the aftertaste.