



Variety	Cabernet Sauvignon 100%.
Vineyards	Selected vineyards in the high area of the Mendoza River and in the East region of Mendoza.
Winemaking Process	Manual harvesting. Destemming. Cold pre -fermentative maceration. Addition of selected yeasts. Fermentation at 24° C during 15 days. Subtle contact with oak. Pneumatic pressing. Controlled natural malolactic fermentation. Stabilization. Filtering. Bottling.
Presentation	1500 ml.
Tasting Notes	Powerful red coloured wine. Its aromas of spices and black fruits wrap the nose, showing a balanced and persistent finish on the mouth. Presence of enduring tannins. A wine that offers excelent harmony.
Wine Pairing	Ideal to be paired with grilled meats, steamed vegetables and semi hard cheeses like Gouda, Gruyere and Edam.
Drinking Temperature	16°C-18°C.

