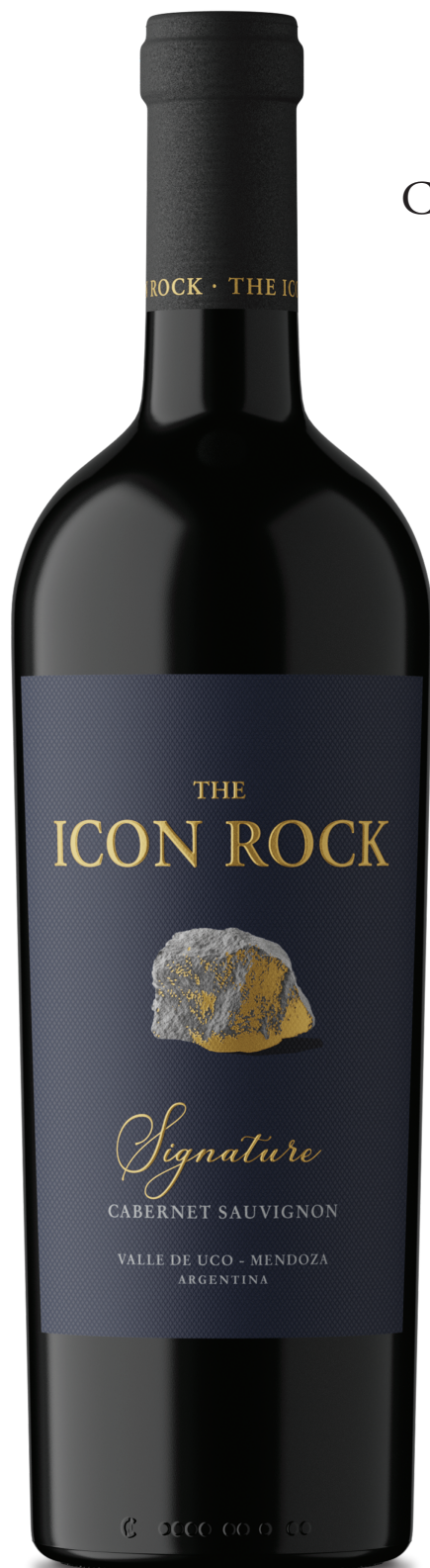


THE ICON ROCK



Signature

CABERNET SAUVIGNON

GRAPE VARIETAL 100% Cabernet Sauvignon

VINEYARDS From select vineyards located in Uco Valley at 3,346 ft.

PROCESS Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

TASTING NOTES This Cabernet Sauvignon is a fusion of red and black fruits on the nose, accented by gentle spices. The rich yet balanced wine offers a juicy, chewy palate, characterized by a medium body and firm, integrated tannins.

DRINKING TEMPERATURE 60 °F – 64 °F

ALCOHOL 14%

ACCOLADES 91pts, v2021, James Suckling



Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.

