

THE ICON ROCK



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 Juicy and pretty fruit-expressive Cabernet Sauvignon with some blackberries and mulberries on the nose. Medium-bodied on the palate with firm, chewy tannins and a fruity, medium length finish.

DRINKING TEMPERATURE 60 °F – 64 °F

ALCOHOL 14%

ACCOLADES 90pts, James Suckling, v2022
90pts, James Suckling, v2023



The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

