



ECCENTRIC



100% CABERNET SAUVIGNON

Vintage 2024

VINEYARDS

Lujan de Cuyo and Uco Valley

WINEMAKING

Hand harvest in bins or mechanical harvest in hoppers. Destemming. Maceration and fermentation in stainless steel tanks for 10 days at 24°-26°C. Natural malolactic fermentation. Aged in contact with oak for 6 months. Blending. Stabilization. Filtration and bottling.

TASTING NOTES

This Cabernet Sauvignon shows a deep red color, with aromas of blackberries and red fruit. A full round wine with soft tannins and a fresh and long finish.

INFORMATION

Alcohol: 13,3% Alc./vol.
Residual sugar: 10 g/l.
Total acidity: 5.6 g/l.
pH: 3.6

SRP: USD 9.99