



ECCENTRIC EPIC

VARIETY

Cabernet Sauvignon

VINEYARDS

Luján de Cuyo / Mendoza

PROCESS

Manual harvesting.
Destemming.
Fermentation and maceration in stainless steel tank and small cement vats, during 17/20 days at 24° / 28°
Pneumatic pressing.
Natural malolactic fermentation in contact with american and french oak medium toast.

TASTING NOTES

This EPIC Cabernet Sauvignon shows an intense red color. Aromas of ripe sweet fruit. Hints of jam blended with the sweetness provided by the oak. Long, round, velvety finish in the mouth.

DRINKING TEMPERATURE

14 / 16°

