



PUNTO FINAL *CABERNET SAUVIGNON* 2025

Varietal composition

100% Cabernet Sauvignon

Grapes

From 2 blocks of Renacer estate located in Perdiel -Luján de Cuyo (950 m.a.s.l. – silt loam soils) and La Consulta-Uco Valley (1050 m.a.s.l.– stony soil)

Vineyards

With yields of less than 8 tons per hectare.

Harvest

Manual in plastic bins at the beginning of April.

Alcoholic Fermentation

Carried out with selected yeast during 10 days in stainless steel tanks at controlled temperatures around 22°C (72°F)

Malolactic Fermentation

In stainless steel tanks

Aging

30 days on fine lees.

ANALYTICAL DATA

Ph: 3.7

Total Acidity: 5.3 g/l

Residual Sugar: 2.6 g/l

Alcohol: 13.5%

TASTING NOTES:

On the nose the first impact is of spices and black fruits. A slight herbal note gives the varietal note and in the back-ground a note of eucalyptus, occupying the whole mouth with a certain sweetness and tannins as marked as friendly.

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• punto final
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