



PUNTO FINAL RESERVA *CABERNET SAUVIGNON* 2024

Varietal Composition

100% Cabernet Sauvignon

Grapes

Sourced from the Uco Valley: Vista Flores (1,100 m.a.s.l. – stony and calcareous soils) and Perdriel – Luján de Cuyo (950 m.a.s.l. – loam-silt soils).

Vineyards

Over 25 years old with yields of less than 8 tons per hectare.

Harvest

Hand-harvested in plastic bins. An early March harvest is carried out to obtain a more vegetal profile, and a second harvest at the end of March for a fruitier character.

Selection

Double manual selection of bunches and berries.

Alcoholic Fermentation

Fermented with indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22°C.

Malolactic Fermentation

In stainless steel tanks.

Aging

Aged in French oak barrels for 12 months.

ANALYTICAL DATA

Ph: 3.6 - Total acidity: 5.3 g/l

Residual sugar: 1.7 g/l Alcohol: 13.5%

TASTING NOTES:

Deep ruby red color with garnet hues. Bright and intense, with dense tears that suggest solid structure. Aromatically complex and elegant. Ripe black fruits such as cassis, blackberry, and plum stand out, accompanied by subtle notes of black pepper, dried leaves, and sweet paprika. Barrel aging contributes touches of vanilla, tobacco, leather, and dark chocolate, all harmoniously integrated.

The palate is broad and structured, with firm tannins rounded by oak aging. It is dry, with vibrant natural acidity that brings tension and great aging potential. Flavors of black fruit, spices, and toasted notes linger in a long, deep, and elegant finish, with a delicate mineral touch that reflects its origin in the soils of the Uco Valley.

PUNTO FINAL RESERVA
CABERNET SAUVIGNON 2024

