



**Varietal Composition:** 90% Cabernet Sauvignon, 10% Cabernet Franc.

**Grapes:** From 2 specific blocks from Renacer vineyard in Perdriel – Luján de Cuyo (3,117 FAMSL – silty loam soils)

**Vineyards:** With yields of less than 8 Tn per Ha.

**Harvest:** First days of April, by hand in plastic bins.

**Selection:** Manual cluster selection.

**Maceration:** 3 days at 8°C.

**Alcoholic Fermentation:** With native and selected yeasts during 10 days in stainless steel tanks at temperatures between 25 and 27°C.

**Malolactic Fermentation:** In stainless steel tanks.

**Ageing:** Young wine without oak contact.

**Analytic Data:**

**Alcohol:** 14%

**PH:** 3.65

**Total Acidity:** 5.50 g/l.

#### TASTING NOTES:

Intense ruby red colour with violet and black reflections. Aromas of cherries, currants and ripe plums complemented by black pepper, sweet spices and cassis notes; with an elegant mineral background. Fruity, the spicy notes from the Cabernet Franc emphasizing fresh plum and cherry flavors. Sweet entrance with mature tannins, balanced with good acidity; elegant, persistent on the palate and a long finish; good tannin structure, wood is perceived subtly and smoothly.

**Food pairing:** Lean red meat, grilled vegetables, lamb, strong flavored cheese such as brie, camembert, cheddar or parmesan.