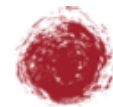




Fabre Montmayou®  
ARGENTINA



VINOVA  
WINE GROUP

### Country

Argentina

### Region

Rio Negro, Patagonia

### Grape varieties

100% Cabernet Sauvignon

### Oak ageing

60% spends 12 months in French oak barrels

### Technical analysis

ABV 14.5% vol

Residual sugar 2.5 g/l

### UPC

7798000212914



### Winemaking

Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration is carried out at 10°C-12°C for 5 days prior to fermentation which takes place at a controlled temperature of 26°C. 4 pump-overs per day and a long maceration period of 28 - 30 days.

### Tasting note

Intense red color. Charming aromas of red fruits with hints of vanilla and chocolate. A fantastic wine with an elegant and round finish. Great with red meats, rich dishes and cheeses.

### Awards

Red Winemaker of the Year - IWC 2018

Argentina Wine Producer of the Year IWSC 2017

**Patagonia Barrel Selection  
Cabernet Sauvignon**

[vinoviawinegroup.com](http://vinoviawinegroup.com)