



Country

Argentina

Region

Tunuyán, Uco Valley

Grape varieties

100% Cabernet Sauvignon, vines
12 years old, producing 9,000kg per hectare

UPC code

7798119111481.



Winemaking

Fermentation occurs in open top inox tanks and small pools, cold maceration for 5 days, maceration for 22 days in total.

50% aged for 10 months in French oak barrels.

Tasting note

A strong proponent of Uco Valley identity, showing all the varietal typicity. Modern style designed to denote drinkability, balance and a fruity expression.

Awards

90 Points (2019) - Descorchados 2021