

**Country**

Argentina

**Region**

Valle de Uco, Mendoza

**Grape varieties**

100% Cabernet Sauvignon  
Average age of vines: 15 years old

**Technical analysis**

Alcohol: 14% ABV  
Residual sugar: 2.5g/l

**UPC code**

7798000212952



**Winemaking**

The grapes are harvested at the end of March by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes for 5 days followed by fermentation in temperature controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration. 60% aged in French oak for 12 months.

**Tasting note**

Rich and elegant with smoky aromatics of spice, and mint. The complex palate imparts notes of rich blackcurrants, damson plums, and toasty vanilla oak on the finish.

**Awards**

92 points, James Suckling 2022 (2020)  
95 points, *International Wine Challenge 2021* (2020)  
91 points, *James Suckling 2021* (2019)