



Fabre Montmayou

FABRE MONTMAYOU RESERVA CABERNET FRANC

VINTAGE	2023
REGION	Luján de Cuyo, Mendoza, Argentina
GRAPES	100% Cabernet Franc
TECHNICAL	Alc. 14.5% / Residual sugar: 2.6 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000210590

BACKGROUND

This Cabernet Franc comes from a vineyard plot located at a high altitude of 1150m on sandy and stony soils. This wine is vegan certified.

WINEMAKING

Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C. 60% spends 12 months in French oak barrels.

TASTING NOTE

Intense red color. Elegant on the nose, with red and black fruit aromas and hints of mint. Fresh and well balanced, with a long finish. Best served with lamb stew, pork, game and chocolate desserts.

AWARDS

92 Points, Tim Atkin MW Argentina Special Report 2025

90 Points, James Suckling 2025

ABOUT FABRE MONTMAYOU

Fabre Montmayou was founded in the early 1990's by owner and winemaker Hervé Joyaux Fabre. When Hervé moved to Argentina from Bordeaux in the early 1990s and he was one of the first foreigners to recognise the potential of Argentina. As a true visionary, he bought very old Malbec vineyards, planted in 1908, and built the Fabre Montmayou winery with real boutique style and essence. His style of winemaking combines Argentina's purity of fruit and clear varietal expression with the elegance and complexity which is the hallmark of Hervé's classical background. Underpinning all of this is Hervé's unshakeable belief in the local terroirs, and his determination that all his wines should express these terroirs as elegantly as possible.

