

## FABRE MONTMAYOU RESERVA CABERNET SAUVIGNON

VINTAGE	2023
REGION	Luján de Cuyo, Mendoza, Argentina
GRAPES	100% Cabernet Sauvignon
TECHNICAL	Alc. 14.5% / Residual sugar: 2.6 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000211023

### BACKGROUND

The Cabernet Sauvignon comes from old vineyard plots located at a gentle altitude on deep sandy loamy 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°C. 4 pump-overs per day and a long maceration period of 25 days. 60% spends 12 months in French oak barrels.

### TASTING NOTE

Intense red color. It is obtained from the long maceration of the skin. A well-structured wine with full and lingering aromas, notes of red fruit, spices, and dried fruit. Flavors of grape jam, vanilla, cacao and black pepper. Grandeur wine best with cheese based dishes, savory red meats and roasts.

### AWARDS

92 Points, Descorchados 2025

92 Points, Tim Atkin MW Argentina Special report 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.



Fabre Montmayou