



VARIETAL: 100% CABERNET SAUVIGNON

ORIGIN: BARRANCAS, MAIPU, UCO VALLEY
ARGENTINA

VINEYARD: HARVESTED BY HAND, IN CASES.
ALLUVIAL SOIL, WITH A DRY AND ARID CLIMATE.

AGING: 10 MONTHS IN 100% FRENCH OAK BARRELS.

ALCOHOL: 13.5%

WINEMAKERS: MARÍA EUGENIA BAIGORRIA & SERGIO
GIMENEZ

VINEYARD DETAILS: ALLUVIAL SOIL AND DRIP

IRRIGATION.

CLIMATE: DRY AND CONTINENTAL WITH GREAT SUN EXPOSURE ALLOWING
PERFECT RIPENING.

VINE CULTIVATION: VERTICAL SHOOT POSITION TRELLISING.

HARVEST DETAILS: PICKED BY HAND FROM 4TH TO 12TH APRIL.

VINIFICATION: GRAPES WERE DE-STEMMED AND CRUSHED. MACERATION AND
FERMENTATION FOR 10 DAYS IN STAINLESS STEEL TANKS.

TASTING NOTES: Wrapped in a robe of intense dark ruby with violet hues, the bouquet brings forth aromas of cherries, toast, vanilla, chocolate and tobacco. Full-bodied and complex, the palate enjoys flavors of dried black currants, blueberry pie, red cherries and sweet pipe tobacco, along with notes of cedar. Rounded, sweet tannins and a bit of sophistication culminate in a smooth, tapered finish.

RECOMMENDATIONS: The usual suspects for food/Cabernet pairing are noted ... medium to hard cheeses, charcuterie, grilled meats & roasts, etc. Eggplant Parmesan, chorizo-stuffed pork tenderloins, a cassoulet or an aged, prime New York steak with Bearnaise sauce maybe? But this Cabernet can easily be enjoyed by itself or after dinner ... perhaps with that Cuban you've been saving?