



GRAND RESERVE CABERNET SAUVIGNON

Tasting notes:

Aged in new French and American oak. Red cherry color. Aromas of red fruit such as plums and cherries, dried fruit, peaches, figs, spices and honey. Well-structured wine with long finish.

Aging: 18 months in new French oak. One year in bottle for post maturation.

Cellaring: 10 years.

Alcohol: 13.9%

Region: Mendoza, Argentina. Made with grapes from our own vineyards.

Harvest Method:

- Artisan work
- Green harvests

- Collected in PVC boxes for 18 kg.

Wine making process:

- Bunch sorting,
- Berry sorting,
- Stainless Steel tanks with temperature control system.

Bottling:

- Natural cork stopper.
- Manual capping.
- Manual labelling.

Pairing:

Grilled white or red meat. Stew. Arab dishes. Special cold cuts. Game meat.

