



RESERVA CABERNET SAUVIGNON

This wine is sourced from La Consulta, one of the most historic areas in the Uco Valley, with a climate and soil that contribute to its distinctive character. A traditional Cabernet Sauvignon, combining intensity with elegance.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

LOCATION

Grapes sourced from a heritage vineyard in La Consulta, San Carlos.

HARVEST

Manual harvest, with careful cluster selection in the vineyards.

WINEMAKING

Fermentation in small concrete vats and extended three-week maceration.

AGING

12 months in French and American oak barrels.

PAIRING

Red meats and spicy stews.
Smoked cold cuts, stuffed olives and roasted vegetables.
Cocoa- and coffee-based desserts

AGING POTENTIAL

More than 5-6 years.

TASTING NOTES

Intense ruby red color.

Aromas of roasted red pepper, black plum and red fruit, with hints of caramel and cocoa.

Robust, round tannins. Long and very elegant finish.

A very intense and complex Cabernet Sauvignon, with the distinguishing touch of elegance characteristic of all our wines.