



**Varietal Composition:** 90% Cabernet Sauvignon, 10% Cabernet Franc.

**Grapes:** From Luján de Cuyo (980 m.a.s.l. – intermediate soils).

**Vineyards:** From 2 selected blocks from “Renacer” vineyard, with yields of less than 8 Tn per Ha.

**Harvest:** First days of April, by hand in plastic bins.

**Selection:** Manual cluster selection.

**Maceration:** 5 days at 8°C.

**Alcoholic Fermentation:** With native yeasts during 7 days in stainless steel tanks at temperatures between 24 and 27°C.

**Malolactic Fermentation:** In stainless steel tanks.

**Ageing:** 6 months of French oak medium toast, 30% new barrel.

**Estate Grown & Bottled.**

**Analytic Data:**

**Alcohol:** 14.0%.

**PH:** 3.68.

**Total Acidity:** 5.55 g/l.

**TASTING NOTES:** Intense ruby red colour with violet and black reflections. Aromas of cherries, currants and ripe plums complemented by black pepper, sweet spices and cassis notes; with an elegant mineral background. Soft hint of French oak adds complexity and elegance. Good balance between fruit and wood. Fruity, the spicy notes from the Cabernet Franc emphasizing fresh plum and cherry flavors. Sweet entrance with mature tannins, balanced with good acidity; elegant, persistent on the palate and a long finish; good tannin structure, wood is perceived subtly and smoothly.

**FOOD PAIRING:** Lean red meat, grilled vegetables, lamb, strong flavored cheese such as brie, camembert, cheddar or parmesan. Temperature: Drinks well between 16 ° y 18° C. Decanting recommended Maturity: Drink now or age up to 5 years