



Ruby red color. Spiced and candied aromas. Round palate, velvety with a long finish and mature tannins, creating a sensation of sweetness.

Recommended to enjoy between 16° to 18°C (60° to 64°F).

Food Pairing: Red meats, white meats, seafood and pasta, with intense seasoning.

Classic Cabernet Sauvignon 2022



Variety: 100% Cabernet Sauvignon.

Region: Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between April 10th. and 13th. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

Production: A double quality selection process performed. Sanitary control of the grape clusters. After destemming, all grapes intended for the stainless steel tanks are selected for subsequent maceration at low temperature.

Maceration: 25 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 7 to 10 days at a temperature of 26° to 28°C (79° to 82°F). Three daily pump-overs and 2 délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 12 months. 10% with first-use French oak, untoasted and toasted, the remaining 90% in stainless steel tanks.

Yeasts: Winemaker selection

Alcohol: 14.50% **PH:** 3.65 **AZ:** 2.1 **ACT:** 6.15