



Ruby red color. Spiced and candied aromas. On the palate it is round, velvety with a long finish and mature tannins, creating a sensation of sweetness.

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

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

Reserve Cabernet Sauvignon 2022



Variety: 100% Cabernet Sauvignon.

Region: Luján de Cuyo, Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between April 10th. and 12th. 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: Double quality selection process, where the first stage consists of sanitary control of grape clusters, and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration

Maceration: 25 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 7 to 10 days between 26°C to 28°C (79°F to 82°F), three daily pump-overs and two délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 12 months with 25% in first and second-use French and American oak barrels.

Yeasts: Winemaker selection

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