

Punto Final Reserva Cabernet Franc

SHELF TALKER

Punto Final Reserva

 CABERNET FRANC

GOLD
MEDAL

93
PTS

AWARDS

93 Points | *London Wine Competition*
92 Points | *Tim Atkin*
Gold Medal | *London Wine Competition*

FEATURES

Vegan, Sustainable, Carbon Neutral & Family Owned

TASTING NOTES

Aromas of sweet spices, black pepper, cloves and pepper. Flavors of ripe black fruits and caramel macchiato.

FOOD PAIRING

Roasted pork, beef, turkey, lamb gyros, pâté, roasted duck, venison and lamb.

ORIGIN

Mendoza, Argentina



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