



Varietal Composition: 90% Cabernet Sauvig-

non, 10% Cabernet Franc.

**Grapes:** From 2 blocks of the "Renacer" estate located in Perdriel - Luján de Cuyo (950

m.a.s.l. - loamy loam soils).

Vineyards: With yields of less than 8 tons per

hectare.

Harvest: Manual in 17 kg. plastic crates at the

beginning of April.

Selection: Double manual selection of clusters

and berries.

**Maceration:** Cold maceration for 3 days at 8° C **Alcoholic fermentation:** Carried out with selected indigenous yeasts for 10 days in stainless steel tanks at controlled temperatures between 25° and 27°C.

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

**Ageing:** Young profile without contact with oak.

.....

Analytic data: Alcohol: 13,9%

**PH:** 3.75

**Total Acidity:** 5.5 g/l.

**Tasting notes:** In the nose the first impact of spices and bread peel. Black fruits, sandalwood, and flowers. In the mouth it enters forceful, with firm tannins, good structure and leaves a slight sweet sensation.

**Food pairing:** Excellent with meats and fatty cheeses.

