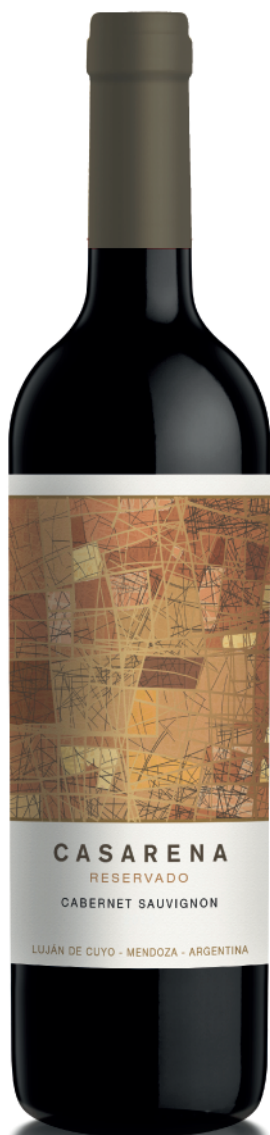


CASARENA

RESERVADO



CASARENA RESERVADO | Cabernet Sauvignon



Agrelo and Perdriel, Luján de Cuyo.
Mendoza, Argentina.



Cabernet Sauvignon 100%



Manual harvest in 18 kg plastic bins during
March and April.



Manual selection of clusters. After destemming,
whole berries are taken for fermentation with
native yeasts. Low temperatures are controlled
to enhance aromatic expression. On the barrels,
spontaneous malolactic fermentation takes place
and the wine is naturally clarified throughout
the racking.



9 months in French oak barrels.



Alcohol: 14% Vol.
Acidity: expressed in tartaric acid 5,4 g/l.
Ph: 3.7"



Elegant and complex wine of a deep ruby red color.
Aromas of black fruits can be perceived, along
with chocolate, red pepper and spices. On the
mouth it is complex, with good body and structure.
Well integrated tannins and excellent depth.

Perfect for pairing with cheese, pasta and meat.