



CASARENA
BODEGA Y VIÑEDOS



CASARENA
RESERVADO
CABERNET SAUVIGNON
2017

WINEMAKERS Adrián Manchón, Leandro Azin and Pablo Ceverino
DESIGNATION OF ORIGIN Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina

VINEYARD Selected lots chosen for their low production and total balance.

COMPOSITION Cabernet Sauvignon 100%

HARVEST Manual in 18 kg plastic boxes

YIELD 8000 kg/ha - 10000 kg/ha

WINEMAKING The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

CRIANZA 10 months in french oak barrels.

ALCOHOL 14% Vol

ACIDITY expressed in tartaric acid 5,43 g/l

PH 3.73"

TASTING NOTES It is an elegant and complex wine, deep ruby red color. Aromas of black fruits are perceived, along with notes of chocolate, peppers and spices. In the mouth, a wine with good structure and well-integrated tannins. It is a complex and persistent wine.