



CASARENA | RESERVADO Cabernet Sauvignon

#Luján Rules

DESIGNATION OF ORIGIN Agrelo, Luján de Cuyo, Mendoza, Argentina

COMPOSITION Cabernet Sauvignon 100%

HARVEST Manual in 18 kg plastic boxes

YIELD 8000 kg/ha - 10000 kg/ha

Vineyard Selected lots chosen for their

low production and total

balance.

AÑADA 2020 | **ALCOHOL** 14% | **ACIDITY** 5,43 g/l | **PH** 3.73"

CRIANZA 10 months in french oak barrels.

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.

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.

Martina Galeano
OENOLOGIST

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