

Los durmientes

CABERNET SAUVIGNON



VARIETY

CABERNET SAUVIGNON 100%

APPELLATION

UCO VALLEY, Mendoza, Argentina.

VINEYARD

Uco Valley, 1050 mts elevation.

FERMENTATION AND BOTTLING

Freshly harvested grapes enter the winery through a tube-in-tube cooler. A three-day pre-fermentative maceration was carried out, after which yeasts specially selected for this wine were added. Fermentation temperature was maintained at 28°C until the end of fermentation. Finally, the wine is filtered and bottled.

TASTING NOTES

Cabernet Sauvignon with a red color and violet hues, offering aromatic notes of cassis, black cherry, and vanilla. On the palate, we find smooth, gentle tannins, with a medium-length finish.