**Cabernet Sauvignon**

**Vintage:** 2012

**Varietals:**
- 90% Cabernet Sauvignon
- 5% Merlot
- 5% Cabernet Franc

**Regions:**
- Cabernet Sauvignon: Agrelo (Luján de Cuyo), Altamira (San Carlos)
- Merlot: Altamira (San Carlos)
- Cabernet Franc: Agrelo (Luján de Cuyo)

**Elevation:**
- Cabernet Sauvignon: 1,060 m (3,478 ft.)
- Merlot: 1,250 m (4,101 ft.)
- Cabernet Franc: 1,000 m (3,280 ft.)

**Harvest Method:** Hand-Harvested

**Vinification:**
- Destemmed, lightly crushed. Pump-overs and delestage three times a day. Max. Temp. 28°C. Extended maceration 25 days.

**Analytics:**
- Alcohol: 14%
- Acidity: 5.4 g/L

**Oak Aging:**
- 11 months in 80% new French oak barrels and 20% second use American oak barrels.

**Tasting Notes:**
Beautiful deep red color with perfumed aromas of ripe black cherries, strawberries and roasted cocoa beans. This wine explodes on the palate with red and black fruits, then shows baking spices on its way to a mouthwatering finish.

**Pairing:**
Pairs with beef, sausages, spiced or grilled pork, veal, rabbit, medium-strong cheeses, and meat-based pasta sauces.