**VINTAGE** | 2012
---|---
**VARIETALS** | 95% Cabernet Sauvignon, 5% Malbec
**REGIONS** | Cabernet Sauvignon: Agrelo (Luján de Cuyo), Altamira (San Carlos)  
Malbec: Gualtallary (Tupungato)
**ELEVATION** | 1.120 m (average) (3675 ft.)
**HARVEST METHOD** | Hand-Harvested
**VINIFICATION** | Destemmed, lightly crushed. Pump-overs and delestage 3 times a day. Max. Temp. 30° C. Extended maceration 20-30 days.
**ANALYTICS** | ALCOHOL 14.3%  
ACIDITY 5.5 g/L
**OAK AGING** | 13 months in 80% new French oak barrels and 20% second use French oak barrels
**TASTING NOTES** | Deep ruby color with perfumed aromas of cassis, blackcurrants, red currants along with hints of roasted coffee beans and tobacco and a touch of fresh mint and fresh herbs. The complex aromas are echoed on the palate with layers of fruit and spices. Sweet on the entry with round tannins, this full-bodied wine shows a lively and harmonious acidity that leads to a fresh and pure finish.
**PAIRING** | Pairs well with a wide range of foods from beef and pork to lamb, quail and other game birds, and cream-based sauces.