



CABERNET SAUVIGNON

MENDOZA / ARGENTINA

HARVEST END OF APRIL 2017

40 00

(CUATRO MIL)

Varietal	100% Cabernet Sauvignon
Vineyard	Agrelo and Perdriel, Luján de Cuyo, Mendoza.
Age	Agrelo vineyard planted in 2006, Perdriel in 1976.
Altitude	Both Agrelo and Perdriel are at 3,200 feet above sea level.
Harvest	By hand in small 20 kg boxes.
Vinification	Cold maceration for 6 days. Fermentation and maceration for 40 days with daily délestages. 20% of the wine was fermented in new French oak barrels. Fermentation temperature 26 – 28° C.
Ageing	Aged in small French oak barrels for 16 months, 60% first use, 40% second use.
Bottled	August 10th, 2018.
Bottles produced	5,951.
Alcohol	14 % v/v.

Tasting notes Intense red colour with crimson – almost black – hues. It has very lively aromatics with notes of sweet red fruit, liquorice, eucalyptus and spices like black pepper and nutmeg. In the palate it is very juicy, with noticeable tannins very well balanced with the alcohol. It has a very long and silky finish with notes of spices, tobacco and dark chocolate. It is a well-structured wine that goes very well with strong stews, grilled meats, mushroom risotto and matured cheese.

AGRELO VINEYARDS - MENDOZA

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