

RESERVA **CABERNET SAUVIGNON**

100 % CABERNET SAUVIGNON

VINTAGE: 2021

APELLATION: MENDOZA, ARGENTINA.

VINEYARD Height: between 900 & 1200 masl Age: 15-30 years DENSITY: 3.500 VINES/HA YIELD: 10 TNS/HA

HARVEST: MANUAL IN 200KG CASES. HAND SELECTION OF BERRIES

FERMENTATION

Cold maceration: 5 days between 8 - 10 °c Fermentation: 7 days at 25 °c MACERATION: 25 TO 30 DAYS AT 20 °C MALOLACTIC FERMENTATION: 100% NATURAL

AGEING

OAK BARREL: 100%, 12 MONTHS BOTTLE: 6 MONTHS BEFORE RELEASE

WINEMAKER COMMENTS

VIBRANT RUBY COLOR. COMPLEX AROMAS OF RIPE RED FRUITS AND MINT, WITH DARK chocolate notes. Highly concentrated on the palate with round, ripe tannins AND A LONG, SPICY FINISH.

DRINKABILITY: 8 YEARS

TECHNICAL INFORMATION

TOTAL ACIDITY: 6.00

SUGAR: 2.18

ALCOHOL: 14.5% рн: 3.45

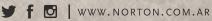
AWARDS:

ROBERT PARKER WINE ADVOCATE | 90 PTS. 2020 JAMES SUCKLING 90 PTS. 2020 INTERNATIONAL WINE CHALLENGE 92 PTS. 2018

Doudini

David Bonomi Chief Winemaker





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