



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

ALCOHOL: 14.5%

TOTAL ACIDITY: 6.00

PH: 3.45

SUGAR: 2.18

AWARDS:

ROBERT PARKER WINE ADVOCATE | 90 PTS. 2020

JAMES SUCKLING | 90 PTS. 2020

INTERNATIONAL WINE CHALLENGE | 92 PTS. 2018

David Bonomi
Chief Winemaker



NORTON

DESDE 1895