



PLENO CABERNET SAUVIGNON

Variety: malbec 100%

Time in barrels: 100% the blend during 14 months in new French Oak Barrels.

Alcohol: 14.00%V/V.

VINEYARDS

La Consulta, Tunuyán.

Altitude: 1260 mts.

Soil: Sandy and calcareous soil.

ELABORATION

Fermentation: 12 days to temperature controlled below the 28 °
Then 28 days of maceration.

Vinification: The grapes were fermented with the best winemaking practises in small tanks. This wine was aged for 14 months in new French oak barrels.

Tasting notes

Deep purple wine.

An enticing combination of spicy aromas with fruity touches and leather notes.

On the palate it is intense with notes of chocolate and a delicate minerality. Elegant and lingering finish.