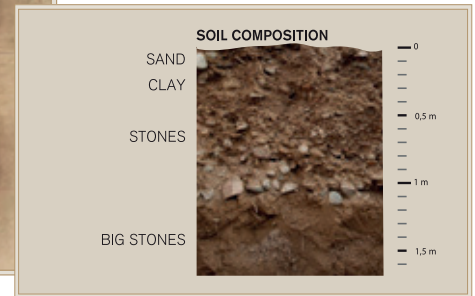
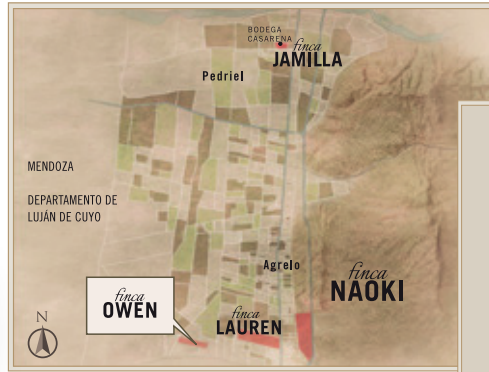


CASARENA S.V.

Owen's Vineyard (Agrelo) — Cabernet Sauvignon 2017



ORIGIN

Denomination of Origin: Agrelo, Luján de Cuyo. Mendoza, Argentina

Year of planting: 1930

Driving system and pruning: pergola, "H" cord pruned to python

Irrigation system: traditional furrows (canals)

Yield: 7,500 plants per hectare.

Altitude: 960 meters above sea level

Type of soil: clay loam with presence of stones

Climate: continental arid

HARVEST (VENDIMIA) 2017

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. At the same time, the rain was a preponderant factor when defining the grape harvest. However, the good analysis of the information collected and the understanding of the terroir allowed to obtain an excellent fruit quality.

COMPOSITION

Varietal: Cabernet Sauvignon 100%

VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the most delicate aromas and flavors of the grapes.

BARREL AGING AND STORAGE POTENTIAL

Aging: 12 months in first use French oak barrels.

Storage Potential: 10+ years.

ANALYSIS

Alcohol: 14.5% v/v — **Acidity:** 6.3 g/l expressed in tartaric acid — **PH:** 3.75"

TASTING NOTES

The Cabernet Sauvignon of Owen's vineyard comes from centenarian pergola vines with natural low yields. Its soils are deep, with clay texture and stones. This wine offers great complexity in nose and mouth with herbal notes, red and black fruits, cherry and peppers. It shows a great structure with an elegant intensity after 12 months aging in French oak barrels.

Custodians of Luján de Cuyo's terroir