

CASARENA | 505 RESERVA

CABERNET SAUVIGNON | 2018



**Winemakers:** Adrián Manchón, Leandro Azín and Pablo Ceverino

**Designation of origin:** Agrelo & Perdriel, Luján de Cuyo, Mendoza, Argentina

**Vineyards:** Selected lots chosen for their low production and total balance

**Composition:** Cabernet Sauvignon 100%

**Harvest:** Manual in 15 kg plastic boxes

**Yield:** 8,000-10,000 kg/ha

**Winemaking:** The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

**Aging:** 12 months in French oak barrels

**Alcohol:** 14% Vol.

**Acidity:** 5.43 g/l (expressed in tartaric acid)

**pH:** 3.73"

**Tasting notes:** Casarena 505 Reserva Cabernet Sauvignon shows a ruby red color with black fruits aromas and light notes of chocolate. The mouthfeel is full and well structured, with spicy red pepper and eucalyptus on the palate with a persistent intensity after 12 months aging in French oak barrels.