

MY ROOTS

My harvest starts in early March. Grapes are crushed immediately to preserve the optimal aromas. A pre-fermentation maceration is performed at 12°C during 48 hours. Then fermentation takes place between 23°C and 26°C, during 9 days, with the addition of selected yeasts. 30% of this blend is oak aged for 3 months, half in French oak and half in American oak.

APPELLATION

Tulum Valley San Juan

MY DIPLOMAS

Gold Medal China Wine & Spirits Awards 2020 Gold Medal China Wine & Spirits Awards 2019 Wine Enthusiast (USA): 85 points

> **VIVINO** 3.6/5

MY ANALYSIS

Alcohol : 13% Total acidity : 3.7g/L Residual sugar : 5g/L



CABERNET SAUVIGNON ARGENTINA

> USA: TRI-VIN IMPORTS TEL (1) 914 664-3155 - tri-vin.com - info@tri-vin.com EUROPE & REST OF THE WORLD: WINEFORCES TEL +33 2 5762 07 02 wineforces.com - info@wineforces.com EUROPEAN DISTRIBUTION PARTNER & PLATFORM: LIS LOGISTICS NETHERLANDS