



Fabre Montmayou  
BODEGAS Y VIÑEDOS



## RESERVA CABERNET SAUVIGNON

### VINEYARD LOCATION

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Luján de Cuyo, Mendoza

### GRAPES

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100 % Cabernet Sauvignon

### YIELD

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45 hl/ ha

Deleafing and green picking is carried out in December.

Harvest is realized manually order not to damage the grapes.

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

### FERMENTATION

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Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 20-25 days.

### AGEING

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60 % of the wine is aged in French oak barrels for 12 months.

### TASTING NOTE

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Intense red colour. Very good concentration on the nose, with aromas of dark blackberries and cassis fruits. Juicy and fruity on the palate, with hints of coffee and leather from the oak. Full bodied, silky tannins and long finish. Great accompaniment to meats and strong cheeses.

1993  2013

*20<sup>th</sup> Anniversary*