



Fabre Montmayou
BODEGAS Y VIÑEDOS



GRAN RESERVA CABERNET SAUVIGNON

VINEYARD LOCATION

Luján de Cuyo, Mendoza

AGE OF THE VINEYARD

On average 30 years old

GRAPES

100 % Cabernet Sauvignon

YIELD

35 hl/ ha

Deleafing and green picking is carried out in December. Harvest is realized manually in small trays of 20 kg in order not to damage the grapes. Double selection is performed: first selection of bunches and a second selection grape by grape.

FERMENTATION

Cold maceration carried out at 8°C for 5 days prior to fermentation which is carried out at a controlled temperature of 28° C. 4 pump-overs per day and a long maceration period of 25 days.

AGEING

100 % exclusively in French oak barrels for 12 months. Followed by 12 months in bottle before release.

TASTING NOTE

Very intense ruby red colour. Attractive bouquet with hints of blackberries, raspberries, spices and mint. Good intensity on the palate, with silky tannins greatly balanced with the oak.
Great with red meats, games and rich cheeses.

