



Fabre \* Montmayou

# GRAN RESERVA CABERNET SAUVIGNON



## VINEYARD LOCATION

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Luján de Cuyo, Mendoza

## AGE OF THE VINEYARD

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On average 30 years old

## GRAPES

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100 % Cabernet Sauvignon

## YIELD

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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

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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

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

## TASTING NOTE

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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.

## AWARDS FOR 2019 VINTAGE

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94 points, Descorchados 2022

## AWARDS FOR 2018 VINTAGE

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95 points, Descorchados 2021

