



Fabre & Montmayou®

PATAGONIA - ARGENTINA

PATAGONIA BARREL SELECTION CABERNET SAUVIGNON



VINEYARD LOCATION

Alto Valle, Rio Negro, Patagonia

AGE OF THE VINEYARD

On average 30 years old

GRAPES

100% Cabernet Sauvignon

YIELD

45 hl/ ha

Deleafing and green picking is carried out in December. Harvest is realized manually.

FERMENTATION

Cold maceration is carried out at 10°C-12°C for 5 days prior to fermentation which takes place at a controlled temperature of 26°C. 4 pump-overs per day and a long maceration period of 28 - 30 days.

AGEING

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

TASTING NOTE

Intense red colour. Charming aromas of red fruits with hints of vanilla and chocolate. A fantastic wine with an elegant and round finish. Great with red meats, rich dishes and cheeses.

