



CANCELLER

RESERVA CABERNET

Vintage: 2020

Varietal: 100% Cabernet Sauvignon.

Production Zone: Maipú, Mendoza, Argentina.

Winemaking

Manual grape harvest, transfer in bins, reception and destemming.

Cold maceration for 48 to 72 hours.

Fermentation in stainless steel tanks with selected yeasts at controlled temperature. Alternate extraction, pumping over, delestage, punching down for 10 to 13 days.

Natural malolactic fermentation

Blend formation

Stabilization, filtration and bottling.

Aging

30% of the wine spends 8 months in American oak barrels. Stored in bottle for a period of 6 months.

Tasting Notes

Deep violet color, aromas of strawberries and fresh fruit combined with delicious spicy and chocolate notes from its aging in French oak barrels.

Balanced and silky flavors, smooth palate that culminates in a delicious and lingering finish.

Awards

Vintage 2018

91 Points - James Suckling

Vintage 2020

90 Points - James Suckling

90 Points - Catad'or Wine Awards

90 Points, Double Gold Medal - Gilbert & Gaillard

