



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:

95% Cabernet Sauvignon,
5% Cabernet Franc

REGION: Mendoza: Maipú, Luján de Cuyo (Agrelo)



**BODEGA
ARGENTO**

THE REAL ARGENTINA

ARGENTO

At Bodega Argento we are very proud of Argentina's wine heritage and the unique terroir of Mendoza. We are dedicated to making wines that exemplify the hallmarks of our style: purity, vibrancy, elegance and the ultimate expression of terroir.

2018 CABERNET SAUVIGNON

Deep ruby in color, this Cabernet Sauvignon offers aromas of ripe plums, black cherries and cassis. Rich and full bodied, the black cherry fruit flavors are complemented by subtle notes of cloves and cacao from gentle oak aging which lead into a lingering finish with elegant structure.

ARGENTO RANGE

This wine comes from specially selected vineyards in Mendoza's Central region and Valle de Uco. These wines are characterized by their fruit purity, elegance and by stressing the varietal typicity. The fresh fruit flavors and smooth mouth texture, complemented by gentle oak characters, give these wines an enjoyable and refined style.

WINEMAKING

CS: Stainless steel tanks fermentation at 25-27°C for 7 days

CF: Stainless steel tanks fermentation at 22-24°C for 10 days

OAK AGING: 6 months ageing in 80% French and 20% American oak.

TA: 5.66g/L

pH: 3.79

RS: 6.87g/L

ALCOHOL: 13.6%

