

BODEGA ARGENTO

Cabernet Sauvignon, Seleccion

TASTING NOTE

Dark ruby in colour, with a concentrated nose of fresh cherries and a touch of eucalyptus. On the palate, ripe plum and red currant fruit with shades of spice and cedar, lead into a long finish with ripe, sweet tannins.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

REGION

Mendoza: Luján de Cuyo and Maipú

ABV

13.8%

FERMENTATION

Stainless steel fermentation at 24 - 26°C for 7 days

OAK

4 months ageing in 80% French and 20% American oak

RESIDUAL SUGAR

2.32 g/L

ACIDITY / PH

4.95 g/L / 3.84 pH

VEGETARIAN / VEGAN

Yes / Yes

WINEMAKER

Silvia Corti

SEE REVIEWS ON NEXT PAGE

Argento Seleccion Cabernet Sauvignon 2015 **Rated 88, Stephen Tanzer, Vinous, July 2017**

"Bright dark red. Redcurrant, cherry, tobacco leaf and herbs on the varietally accurate nose, with a touch of chocolatey oak contributing sex appeal. A soft, pliant berry bomb on the palate, with a slight sweetness countered by sound balancing acidity. With its fruit sweetness, easygoing texture and soft tannins, this would make a perfect house pour for a restaurant. Firm acidity gives it shape."