



Arboleda

**Grapes**

85.3% Cabernet Sauvignon  
6.8% Malbec  
3.1% Cabernet Franc  
2.8% Tintorera  
2% Petit Verdot

**Region/Appellation**

Aconcagua Valley

**Alcohol by volume**

13.50%

**Residual Sugar**

2.71 g/l

**pH**

3.6

**Total Acidity**

5.47 g/l

**Drinking Window**

2024 - 2027

**Tasting Guide**

A B C **D** E  
Light Medium Full

**Tasting note printed**

26/12/2024

# Cabernet Sauvignon 2021

## 6x75cl

### Winemaker Notes

This bright, deep ruby-red Cabernet Sauvignon is very appealing on the nose with a complex character of black fruits. Pleasing aromas of black cherry, raspberry, tea leaf, tobacco, clove, chocolate and a soft smoky touch appear as it opens. This is a wine with great balance and structure, and its firm, fine-grained tannins contribute to its elegant texture, complemented by a full mid-palate and delightful juiciness.

### Vineyard

The vineyard is planted on alluvial deposits with a high percentage of stones and gravel beneath a layer of loam.

### Winemaking

The grapes were fermented in stainless steel tanks for 8 to 28 days at temperatures that fluctuated between 24° and 28° C. Aged for 14 months in French oak barrels, 30% of which were new.

### Vintage

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

### Food match

Grilled and Roasted Red Meats

Portabello mushrooms with garlic butter

