



FAMILIA MASTRANTONIO

This is a case study of when new world meets old world, where the expressiveness and vibrant personality of the wines meet an elegant and well balance profile, with firm structure and great aging potential.



| CABERNET SAUVIGNON

Region

La Consulta (elevation 1,100m), Valle de Uco, Mendoza, Argentina.

Varietal Composition

100% Cabernet Sauvignon grapes (handpicked from an organic vineyard).

Vinification

The grapes are harvested in 18kg plastic crates, and they go through a double selection belt. The fermentation took place in new French oak barrels with gentle punch-downs to preserve the varietal characteristics.

Aging

100% aged in 225-liter French oak barrels for 18 months, followed by an additional 18 months of aging in storage.

Awards/Scores (Previous vintages)

FM CS 2020: 93.5 points - Fabricio Portelli - Portelli APP

Tasting Notes

Appearance: Deep ruby red in color.

Aromas: Intense and well-balanced, showing good fruit maturity and a typical varietal character, with notes of black fruits, spices, and subtle smokiness.

Palate: Broad and frank on the palate, with budding tannins that emphasize its mature yet fresh profile, granting it good aging potential.

Pairing: Aged ribeye steak.

