Fabre Montmayou

RESERVA CABERNET SAUVIGNON

VINTAGE	2024
VARIETALS	100% Cabernet Sauvignon
REGION	Luján de Cuyo, Mendoza
ELEVATION	980 m.a.s.l
PARCEL	Old plots located at a gentle altitude on deep sandy loamy soils.
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5% RESIDUAL SUGAR 2.6g/l ACIDITY 5.3g/l
WINEMAKING	Cold maceration carried out at 8ºC for 5 days prior to fermentation which is carried out at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 20-25 days.
AGING	60% aged in French oak for 12 months
TASTING NOTES	Intense red colour. Very good concentration on the nose, with aromas of dark blackberries and cassis fruits. Juicy and fruity on the palate, with hints of coffee and leather from the oak. Full bodied, silky tannins and long finish.
FOOD PAIRING	Great accompaniment to meats and strong cheeses.