



VINTAGE 2019

VARIETAL COMPOSITION

60% Cabernet Sauvignon, 40% Malbec

AVG. VINEYARD ELEVATION

3,120 feet

AVG. AGE OF VINES 33 years

ALCOHOL 13.5%

UPC 835603003116



CASARENA

ESTATE RED BLEND 2019

A complex Cabernet blend that showcases the estate region with flavors of plum, cherry, and hints of spice.

WINERY BACKGROUND: Casarena is a true Mendoza destination for adventurers, foodies, and wine lovers. The winery was built in 1937 and sits in the heartland of Mendoza's historic winemaking region, Lujan de Cuyo. The distinctive single vineyard wines make for unique culinary pairings that will elevate any dining experience whether at the winery's world-class restaurant, your favorite local establishment or at your own dining room table.

Winemaker Martina Galeano and Agronomist Pablo Ceverino are two of the best young talents in Argentine wine. The team continues to conduct ongoing intensive soil research on their vineyard sites that are unlike any other terroir found in Lujan de Cuyo. Their dynamic and collaborative teamwork in the vineyard and at the winery is the core behind Casarena's award-winning wines that have such authentic expression of their unique vineyard sites.

The name "Casarena" is a creative merging of the Spanish words "casa" (house) and "arena" (sand), and is a tribute to the sand-colored stone winery and the sandy soil that their estate is built on.

VINEYARD & WINEMAKING DETAILS: The Cabernet is hand-harvested from Owen's Vineyard (Agrelo) and the Malbec is hand-harvested from Jamilla's Vineyard (Perdriel) in Lujan. Cold maceration for 4 days; total maceration 30-35 days. Selected yeast and spontaneous malolactic fermentation. Aged in French oak for 9 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Red and black fruit aromas like ripe plums and cherries, with mild spicy hints of black pepper and vanilla. In the mouth it is fresh and complex. It is an elegant wine with a persistent finish. It can perfectly accompany a variety of meats and cheeses. Its balance between spice and fruity character allows for flexibility to pair with meals like beef or stews.

