



**89 POINTS**

*James Suckling, June 2017*

**VINTAGE** 2015

**VARIETAL COMPOSITION**  
100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**  
3,090 feet

**AVG. AGE OF VINES** 50 years

**ALCOHOL** 13.9%

**CASES IMPORTED** 1,500

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603003154



**C A S A R E N A**

## AREYNA CABERNET SAUVIGNON 2015

**Areyna marks a moment in time in the evolution of Cabernet in Luján de Cuyo – a historic winemaking region in modern evolution for the varietal.**

**WINERY BACKGROUND:** Casarena is forging a different path from the other wineries in Mendoza. Instead of searching for undiscovered terroirs in new places like the Uco Valley, it is discovering the hidden gems in its home region of Lujan de Cuyo—a place full of rich tradition, potential, and unique micro-terroirs. Casarena has purchased as well as planted vineyards in several distinctive sites, and they control all aspects of winegrowing and winemaking in order to maximize the flavor expression of these terroirs.

The name “Casarena” is a creative merging of the Spanish words “casa” (house) and “arena” (sand), and is a tribute to their restored 1930s winery made of sand-colored stone and the sandy soil that their estate is built on. Young and innovative winemaker Mariano Quiroga Adamo leads the charge with determination, creativity, and an enthusiastic sense of discovery.

**VINEYARD & WINEMAKING DETAILS:** Hand-harvested from the Casarena estate vineyards in Luján de Cuyo. Fermented in 100% concrete tanks and aged for 6 months.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** The nose shows subtle aromas of fig, cassis, and dark fruits. The mouth feel is full and rich with notes of chocolate and spices. The finish shows finely grained tannins and bright acidity. Pairs well with grilled pork tacos, stuffed peppers, and meatloaf.



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