

20
24

AREYNA Cabernet Sauvignon

 **CATEGORY:** Outstanding BTG



Pack Size: 12/750ml
UPC: 835603003154

OVERVIEW

An expressive & honest Cab harvested from high quality fruit from estate vineyards in Lujan de Cuyo.

VINTAGE

RAINFALL: 7.87 inches. Rainfall was near the historical average, providing ideal conditions for a slow ripening process.

BLOOM: November 20th, 2023

WEATHER: A dry, high-degree-day vintage with negligible rainfall, yielding robust wines with deep color and firm tannin structures.

HARVEST: March 30th, 2024

GRAPES: Average Brix 23.2

SITE

ELEVATION: 3090 ft.

SOILS: Clay soil.

VINES: 5555 plants/ha | Average age of vines: 17 years

YIELDS: 10 tons per hectare

100% Cabernet Sauvignon

**Luján de Cuyo, Mendoza,
Argentina**

13.8% Alc. by Vol.



Press scores coming soon

ARGENTINA

Mendoza Region Buenos Aires

Luján de Cuyo

MENDOZA

TASTING NOTES

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.

PAIRING SUGGESTIONS

Pairs well with grilled pork tacos, stuffed peppers, and meatloaf.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual harvest and destemming. A cold pre-fermentation maceration is carried out in concrete tanks. Then alcoholic fermentation occurs with selected yeasts, at a controlled temperature of no more than 78°F, with a contact time with skins of 14 to 16 days. Finally, devatting takes place and malolactic fermentation occurs spontaneously in concrete tanks.

AGING: Aged for 3 to 6 months in used oak to give structure & complexity to the wine without imparting any oak flavor.

PH: 3.7 | **TA:** 5.75

BOTTLING DATE: November 2024