

20
21

CASARENA

Owen Single Vineyard Cabernet Sauvignon

OWEN VINEYARD

 CATEGORY: Bold Reds


Pack Size: 12/750ml

UPC: 835603003123

OVERVIEW

A single vineyard Cab from the best block of an 80-year old pergola style Cabernet vineyard planted with original vines.

VINTAGE

RAINFALL: 11.5 inches/year**BLOOM:** November 14th, 2020

WEATHER: Spring 2020 was characterized by being warm and dry. In contrast, summer arrived cool and with abundant rainfall, for which extra shoots and leaf removal were carried out to improve the ventilation and insolation of the clusters. Although it was a notably wet harvest season, the experience and knowledge about each vineyard was essential to obtain high quality fruits and even achieve a 10% increase in yield compared to the historical average.

HARVEST: April 1 - 20, 2021**GRAPES:** Average Brix 24.5

SITE

ELEVATION: 3150 ft.**SOILS:** Clay soil and stone**VINES:** 3556 plants/ha | **AVERAGE AGE OF VINES:** 84 years**YIELDS:** 8 tons per hectare

100% Cabernet Sauvignon
Agrelo, Luján de Cuyo,
Mendoza, Argentina
13.8% Alc. by Vol.



95 pts - *Tim Atkin*
BEST WINES OF THE YEAR

92 pts - *Wine Enthusiast***92 pts** - *Vinous***92 pts** - *James Suckling***91 pts** - *Jeb Dunnock***91 pts** - *Wine Advocate*

TASTING NOTES

Black and red fruit on the nose with cherry, bell pepper, and subtle hints of coffee from the barrel fully integrated. In the mouth, it is wide and exhibits good complexity and round tannins. It is an elegant and robust wine with a long finish.

PAIRING SUGGESTIONS

Pair with a juicy steak or pasta bolognese.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Hand-harvested from the best blocks of the Owen Vineyard (Agrelo). Cold maceration for 7-10 days; total maceration 45-50 days. Indigenous yeast and spontaneous malolactic fermentation.

AGING: Aged for 12 months in French oak barrels.**PH:** 3.66 | **TA:** 5.6**BOTTLING DATE:** October 2022