

20
24AREYNA
Cabernet Sauvignon

🍷 CATEGORY: Outstanding BTG



Pack Size: 12/750ml
UPC: 835603003154
Alc: 13.8%

LEARN MORE ABOUT THE BRAND



OVERVIEW

ABOUT THE WINE

Areyna Cabernet Sauvignon is a savory, polished Cab that punches above its weight. Hand harvested from estate vineyards, including one with incredibly rare 93-year-old pergola Cab vines, it overdelivers with elegance and balance rather than chasing big concentration.

WINERY BACKGROUND

Areyna wines are made with one intention: find the vineyard blocks with the freshest, purest fruit expression, and bottle them. Areyna reds are harvested from estate vineyards in Luján de Cuyo and the Torrontes is sourced from its ideal terroir of high elevation desert in Cafayate, Salta. Each wine defines the intersection of purity and quality.

VINTAGE

HARVEST: March 30

VINTAGE NOTE: 2024 yields rebounded from 2023. Despite late-season heat, the wines sip more like a cool-climate vintage, showing greater aromatic nuance and richer texture than 2023.

SITE

Luján de Cuyo, Mendoza

VINEYARD SITES:

70% Owen: The soul of the wine. Old vines over clay and rocky soils provide complexity and elegance, with aromas of red fruit preserves.

20% Jamilla: From the Mendoza alluvial riverbed. Bright, tart red fruit notes contribute body and roundness to the palate.

10% Lauren: From a cool vineyard pocket over sandy-loam soils. Distinctive, vibrant notes of sweet spices along with freshness and vitality.

ELEVATION: 3,090 ft.

AVERAGE AGE OF VINES: 50 years

SOILS: Lujan de Cuyo soils are a mix of clay, silt and sand. Gravel and stones are mixed throughout from Andes runoff and the Mendoza river, creating well-drained sandy loam in many areas.

KEY FACTS

- **Certified Sustainable (BdA)**
- **Vegan**
- **Female-Led Winery**



PRESS

91pts - Vinous



TASTING NOTES

"It opens with notes of olives and light cassis, plus subtle spice and a soft bell-pepper tone. Dry, with well-polished tannins and a touch of bell pepper on the palate, the flavor holds steady. Very good for its price." - Vinous

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

AGING: 50% aged in concrete, 50% in second- and third-use oak barrels, 3–4 months.

FERMENTATION: Destemmed into concrete vessels. Cold soak below 8°C, 5+ days. Selected yeasts, fermented at 26–28°C. ~14 days total maceration. Spontaneous malolactic.