



**VINTAGE** 2016

**VARIETAL COMPOSITION**

60% Cabernet Sauvignon, 40% Malbec

**AVG. VINEYARD ELEVATION**

3,120 feet

**AVG. AGE OF VINES** 30 years

**ALCOHOL** 14%

**CASES IMPORTED** 300

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603003116



CASARENA

**ESTATE RED BLEND 2016**

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

**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.

**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.



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