

## **92 POINTS** *Vinous, July 2018*

## 91 POINTS

Descorchados, December 2018

**VINTAGE 2016** 

**VARIETAL COMPOSITION**100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION** 3,150 feet

**AVG. AGE OF VINES 81 years** 

**ALCOHOL 14%** 

**CASES IMPORTED 150** 

**SUGGESTED RETAIL PRICE \$30** 

UPC 835603003123



## CASARENA

## SINGLE VINEYARD OWEN'S CABERNET 2016

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

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 microterroirs. 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: Hand-harvested from the best blocks of Owen's Vineyard (Agrelo), an 80-year old pergola style Cabernet vineyard planted with original vines. Cold maceration for 7-10 days; total maceration 45-50 days. Indigenous yeast and spontaneous malolactic fermentation. Aged in French oak for 12 months.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** 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. Pair with a juicy steak or pasta bolognese.



