



PUNTO FINAL *CABERNET SAUVIGNON* 2024

Varietal Composition

Cabernet Sauvignon.

Grapes

From 2 blocks of the "Renacer" estate located in Perdriel - Luján de Cuyo (950 m.a.s.l. - silt loam soils) and La Consulta - Uco Valley (1050 m.a.s.l. - stony soil)

Vineyards

With yields of less than 8 tons per hectare.

Harvest

Manual in plastic bins at the beginning of april.

Malolactic Fermentation

Carried out with selected yeasts during 10 days in stainless steel tanks at controlled temperatures around 22°C (72°F).

Malolactic Fermentation

In stainless steel tanks.

Aging

Young profile without contact with oak.

ANALYTICAL DATA:

Alcohol: 13.5%

PH: 3.7

Total Acidity: 5.2 g/l.

TASTING NOTES:

On the nose the first impact is of spices and black fruits. A slight herbal note gives the varietal note and in the background a note of eucalyptus, occupying the whole mouth with a certain sweetness and tannins as marked as friendly.

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• punto final
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