





UNO CABERNET SAUVIGNON 2018

WINEMAKING

Immediately on arrival at the winery, hand-selected Cabernet Sauvignon grape clusters from heavily pruned vines in one of Antigal's high-lying Uco Valley vineyards were chilled to 42°F to prevent oxidation. Starting with labor-intensive double-sorting and ending with oak-aging in French and American barrels, every step in the winemaking process was carried out with the gentle approach necessary to retain the fruit's true varietal character and well-balanced acidity.

TASTING NOTES

"Antigal UNO Cabernet Sauvignon 2018 displays a ruby red color of medium intensity. Primary aromas of red and black fruits with slight herbal notes are underscored by white pepper, spices, and hints of vanilla, coconut and chocolate. On the palate this well-balanced wine has a touch of elegant wood, and softly rounded tannins provide a silky, velvety mouthfeel."

Miriam Gómez Winemaker

WINE INFORMATION



Uco Valley, Mendoza, Argentina.



100% Cabernet Sauvignon.



Alc. 13,90% v/v | Dry.



8-10 months in French and American oak.



Potential aging: 5 years.



Natural Cork.



Grilled meats, roasted vegetables and, pork.

CONSISTENCY OVER THE YEARS

















