



ficha
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavourful wines that emphasise the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

Argento Selección

Cabernet Sauvignon 2010

Tasting Note

Deep ruby in colour, this Cabernet Sauvignon offers aromas of ripe plums, black cherries and cassis. Rich and full bodied, the black cherry fruit flavours are complemented by subtle notes of cloves and cacao from gentle oak ageing which lead into a lingering finish with elegant structure.

Varietal Composition

100% Cabernet Sauvignon

Region

Alto Agrelo, Uco Valley; 900-1100m above sea level

ABV

13.7%

Fermentation

Stainless steel fermentation at 25-28°C for 10-12 days

Oak

5 months ageing in French (80%) and American (20%) oak

Residual Sugar

3.1 g/L

Acidity/PH

5.3 g/L / 3.9pH

Winemaker

Silvia Corti & Sebastián San Martín

www.argentowine.com

