



Fabre & Montmayou®  
ARGENTINA



**Country**  
Argentina

**Region**  
Lujan de Cuyo, Mendoza

**Grape varieties**  
100% Cabernet Franc

**Technical analysis**  
ABV 14.5% vol  
Residual sugar 2.4 g/l

**UPC**  
7798000210590



## Winemaking

Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C.

60% spends 12 months in French oak barrels

## Tasting note

Intense red color. Elegant on the nose, with red and black fruit aromas and hints of mint. Fresh and well balanced, with a long finish. Best served with lamb stew, pork, game and chocolate desserts.

## Awards

95 points, *Decanter World Wine Awards 2022* (2021)

92 points, *Descorchados 2022* (2020)

90 points, *James Suckling 2022* (2020)

91 points, *Tim Atkin MW Argentina Report 2022* (2020)

**Reserva Cabernet Franc**

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