



Fabre ♦ Montmayou®
ARGENTINA



Country
Argentina

Region
Lujan de Cuyo, Mendoza

Grape varieties
100% Cabernet Sauvignon

Technical analysis
ABV 14.5% vol
Residual sugar 2.5 g/l

UPC
7798000211023



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°C. 4 pump-overs per day and a long maceration period of 25 days. 60% spends 12 months in French oak barrels

Tasting note

Intense red color. It is obtained from the long maceration of the skin. A well-structured wine with full and lingering aromas, notes of red fruit, spices, and dried fruit. Flavors of grape jam, vanilla, cacao and black pepper. Grandeur wine best with cheese based dishes, savory red meats and roasts.

Awards

90 points, Descorchados 2023 (2021)
92 points, James Suckling 2022 (2020)
91 points, Tim Atkin MW Argentina Report 2022 (2020)

Reserva Cabernet Sauvignon

vinoviawinegroup.com