

HĒDONĒ

GRAN RESERVA

CABERNET SAUVIGNON 2018

REGION

Uco Valley, Mendoza, Argentina.

Vineyard: 940 m high. Alluvial soils, loose at the surface and highly permeable.

Special pruning and irrigation management in order to obtain balanced vineyards yielding the highest quality grape.

WINEMAKING

Manual harvest, selection of plots according to quality. The different plots are vinified separately in order to obtain different styles and cutting components, and thus achieve a higher complexity. In fermentation tanks, cold maceration for 5 days. Alcoholic fermentation with selected yeasts at 26° approximately, post fermentation maceration.

AGING

24 months in first-passage barriques.

TASTING NOTES

Appearance: red and white tones with bright hues.

Nose: aromas of berry fruits and black fruits such as cherry; the oak confers it chocolate, tobacco and smoky aromas.

Palate: kind, full-bodied and structured tannins, long, lingering finish.

ANALYTICAL DATA

Alcohol: 13,6% / Sugar: 3,1 (g/l)

Acidity: 4.9(g/l) / PH: 3.65



VIANA
WINES

Mendoza · Argentina