



CABERNET SAUVIGNON 2024

VINTAGE NOTES

WINERY INFORMATION: Our wines, like the Black Cabra, come from the Argentine Andes. These wines are produced from our estate vineyards and crafted in our state-of-the-art winery, Bodega Zolo, by winemaker Fabian Valenzuela and vineyard manager Carlos Correas. The President and Owner is Patricia Ortiz. Our wines are 100% Sustainably Farmed.

LABEL NOTES: The Black Cabra (goat) is a common sight in the Argentine Andes where our winery and vineyards are located. One cabra in particular became friends with one of our winery workers. Every day this Black Cabra would follow along to the winery and look through the winery window as we worked. We named our value wines in that goat's honor.

WINEMAKING: A cold pre-maceration takes place at 8°C for 5 days to extract color and aromas.

FERMENTATION: Fermented in stainless steel tanks with oak for approximately 10 to 15 days at 28°C. 100% malolactic fermentation.

COLOR: Bright red garnet.

TASTING NOTES: Very good aromatic intensity, mature red fruits predominate with delicate notes of pepper and cassis. The oak barrels provide notes that harmonize with the fruit, such as tobacco, vanilla and dark chocolate. The tannins are sweet and kind. Elegant and balanced.

VINTAGE 2024

WINEMAKER Fabian Valenzuela

WINERY Fincas Patagonicas

VINEYARDS Estate Mendoza Vineyards

VARIETAL 100% Cabernet Sauvignon

AVG. AGE OF VINES 11 years

AVG. VINEYARD ALTITUDE
950 meters

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 8 months in oak barrels

ALCOHOL 14%

TOTAL PRODUCTION
2,500 Cases

RESIDUAL SUGAR 2.81 g/L

ACIDITY TA of 6.0 g/L, pH of 3.70

PACK SIZE 12/750

UPC 859481003013



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.