

VOLTURNO

CABERNET SAUVIGNON 2022

Growing season

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

Vineyard

Plants and cluster selection from:

Hobbs Estate

- Agrelo, Luján de Cuyo. Altitude: 995m (3,265 ft)
- Soil: Alluvial. The first layer has a higher proportion of clay covering the top 10 to 40 cm, followed by a sandy-loam texture that ensures good water drainage. Some profiles contain deep deposits of rounded stones.

Winemaking

- Hand-harvest with shears, 3/10 to 4/10
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks.
- 100% malolactic fermentation
- Aged in French oak, 60% new, 18 months
- Bottled unfiltered, October 2023

Tasting notes

Deep red with dark undertones. Aromas of roasted red pepper, delicate pastry, clove, and wild strawberries. On the palate, the wine is complex and balanced, with fine tannins and a long, elevated finish that lingers.

