

Villa Ferllen Cabernet S.



AGING

The wine obtained is medium, fruity and complex in structure due to its oak maturation. Clarified and bottled



VINEYARD

Luján de Cuyo, Mendoza at 800 m.a.s.l.



HARVEST

Manual harvest in boxes of 12 kg, in stages within the same section. The harvest is always carried out during the first hours of the morning to guarantee that the grapes reach the winery at low temperatures. Clusters that do not meet health and quality requirements are discarded in the vineyard.



VINIFICATION

Traditional production method in concrete tanks. Pre-fermentation maceration at 10°C (50°F) for the first 48 hours. Fermentation at 25°C (77°F), with moderate extraction methods, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation.



AROMA

The aromas of black pepper, red berries, tobacco and delicate smoked notes stand out.



TASTE

Elegant, balanced with a long finish.



COLOUR

Dark red with ruby red tones.