

As the laborious work of the bee, our mission is to explore terroirs beyond Mendoza and look for distinct viticultural regions in Argentina to find the variety that best represents each province. From this we make the federal wine, our homage to the rich soils of Argentina.

AGUIJÓN *de* ABEJA

Obrera
(worker bee)

The maximum expression of wine
in this line, the crowned head
of the colony.

CABERNET SAUVIGNON (2019)

Grape variety

Cabernet Sauvignon 100%

Origin

Cafayate, Salta, Argentina.

Vineyard

Traditional parral system in high altitude, 2500 plants per hectare, old vineyard planted in 1940.

Harvest

Manual, in boxes of 18 kg, Second fortnight of April 2019.

Winemaking

Cold maceration during 4 days at 6° C. Alcoholic fermentation with native yeasts, with 3 daily pump-overs. Malolactic fermentation in second and third use French oak barrels. Agging 7 months in the same barrels. Bottling in February 2020. This wine has not been clarified, stabilized neither filtered to preserve all the natural characteristics of its origin.

ALC.: 13,8 % / Total acidity: 5,66 / PH: 3,55 / Residual sugar: 2,02.

Tasting notes

Dark-cherry and berry aromas with crushed white pepper and salt. Some purple fruit and black bark, too. Medium-to full-bodied with lightly chewy tannins and a flavorful finish. Can age.

Winemakers

Héctor and Pablo Durigutti.

