

COMAHUE

PATAGONIA

FAMILY WINES

ESTATE CABERNET SAUVIGNON

Comahue Wines is part of Malma Bodega y Viñedos. It consists of 150 hectares, planted 20 years ago, with the varieties of vines and clones most suitable for this Terroir, as well as a winery / restaurant / inn with a unique aesthetic and functional design. This infrastructure strategically located between the vineyards and fully integrated into the landscape of the steppe, make up an ideal environment to work and enjoy.

WINERY: COMAHUE

FORMAT: 750ml

ALCOHOL: 14.2%

BLEND: 100% Cabernet Sauvignon

COUNTRY: Argentina

REGION: Patagonia

HARVEST: Hand harvested

FARMING PRACTICES: Sustainable

FERMENTATION/AGING: Maceration and

traditional fermentation at 26/28°C for

14/16 days with selected yeasts.

SENSORY NOTES: Intense ruby red.

Aromas of red fruits such as cherries and

strawberries. In fruity mouth with subtle

notes of spices and red pepper. Wine of

medium structure and round tannins.

