

Reserva Cabernet Sauvignon 2024,

Cabernet Sauvignon, 2024

Lujan de Cuyo and Uco Valley, Mendoza, Argentina



PRODUCER

Founded in 1895 at the foot of the Andes in Mendoza, Bodega Norton is one of Argentina's most historic estates, farming its own vineyards in Lujan de Cuyo and the Uco Valley. Winemaking is led by chief winemaker David Bonomi.

VINEYARDS

Grapes are drawn from estate vineyards in Lujan de Cuyo and the Uco Valley, whose diversity of altitude and soil gives the wine structure and ageing potential.

VINIFICATION

Cold maceration for 5 days at 8 to 10 C, fermentation over 7 days at 25 C and an extended maceration of 25 to 30 days, with fully natural malolactic fermentation. Aged 12 months in oak and 6 months in bottle before release.

TASTING NOTES

Vibrant ruby red. Complex aromas of ripe red fruits, mint and dark chocolate. The palate is highly concentrated, with round, ripe tannins and a long, spicy finish.

Grape Variety	100% Cabernet Sauvignon
Altitude	900 to 1,200 m
Vine Age	15 to 30 years
Malolactic	100% natural
Ageing	12 mo oak + 6 mo bottle
ABV	14.5%
Drinkability	Up to 8 years
Serve	16 to 18 C

SOMMELIER'S NOTES

Score _____ / 100 Taster _____ Date _____